



## ESTATE RESERVE CHARDONNAY 2016

THE ESTATE RESERVE CHARDONNAY DISPLAYS A WONDERFUL BRIGHT CRISP COLOUR. THE NOSE HAS TONES OF QUINCE, CITRUS PEEL, LIME AND BUTTERSCOTCH WITH HINTS OF PEAR DROP. THE PALATE IS LUSH, WITH POISE AND BALANCE, VIBRANT CITRUS AND MINERAL FLAVOURS LEAD THE WAY TO A LONG ROUND TEXTURED FINISH.

### WEATHER CONDITIONS – Simonsberg, Stellenbosch

Winter was late, but cold enough to break dormancy  
Low rainfall hence low soil moisture levels which lead to stress later in the season  
Ideal spring which lead to good even bud burst  
Warm weather especially from end October to end January  
This lead to restricted growth, smaller berries and lower bunch mass  
The harvest was a week earlier  
The harvest was smaller than previous years

### WINEMAKING

The grapes were whole bunch pressed. The juice was transferred to new and second fill 500L blond toasted barrels after a brief settling. It was naturally fermented and then left for 11 months on its lees. Total time in barrel was 11 months.

### GRAPE VARIETIES

100% Chardonnay

### PRODUCTION

3,916 cases – 23,500 bottles

### ANALYSIS

Alcohol: 13,11% Vol.  
pH: 3,36  
Total Acidity: 6,1 g/L  
Residual Sugar: 1,6 g/L



## POINTS & AWARDS

★★★★★ (4,5 Stars)  
Platters Guide, 2018

95/100  
Tim Atkin MW, 2017