



VRIESENHOF CHARDONNAY 2022

Bottling date: January 2023

Release date:

Tasting notes: A boldly structured Chardonnay from mature vines, straw-golden in appearance. Classic Chardonnay aromas of peaches & citrus blossom are complemented by vanilla pod and subtle oaky notes.

Structured, powerful, yet delicately nuanced, the palate reveals layers of barrel maturation flavours imbuing the finish with a delicious creamy length.

Winemaker's notes: Situated on the foothills of Stellenbosch Mountain, Vriesenhof is recognized as one of the great terroirs of South Africa. Ancient river terraces and commanding mountain vistas provide the backdrop to our vines and beautiful hillside cellar. Vriesenhof Chardonnay is made using our unique clonal selections, refined over many years, and reflects a classical approach in age-old winemaking traditions.

The grapes are pressed whole bunch without destemming. The juice is allowed to settle overnight before inoculation. When fermentation is active, after about two days, the wine is racked to barrels to complete alcoholic fermentation. Full malolactic fermentation in oak

Varieties: Chardonnay (100%) from Stellenbosch

Maturation: Aged in French oak, 15% new French oak and the rest a combination of 2nd and 3rd fill French oak for 10 months

Technical analysis:

Alcohol	13.75 %
Residual sugar	1.11 g/l
Total Acid	5.98 g/l
pH	3.33

Ageing potential: drink now for the next 5 - 7 years

Food suggestions: Salmon, Creamy dishes, pasta

VRIESENHOF VINEYARDS