

VRIESENHOF UNWOODED CHARDONNAY 2023

Bottling date: July 2023

Release date: August 2023

Tasting notes: Bright, green-gold in appearance. Classic Chardonnay aromas of citrus and ripe apple combine seamlessly with creamy lees notes. Bracing and mineral in style.

Layers of succulent fruit flavours are balanced by perfectly balanced acidity and a lengthy, savoury finish.

Winemaker's notes: 24 hour settling period before being racked off the dirty lees. Inoculated with specific yeast strains. Fermented at 12-17 degree Celsius for two weeks. Partial malolactic fermentation has taken place. Wine is racked off the lees. Fine, healthy lees is added back to the tank. Wine is kept on the lees for approximately 3 to 6 months.

Varieties: Chardonnay (100%)

Maturation: None – tank fermented

Technical analysis:

Alcohol	12.88%
Residual sugar	2.1g/l
Total Acid	5.1g/l
pH	3.44

Ageing potential: Drink now for the next 3-5 years

Food suggestions: Aperitif, Sushi, fish, salads