



# LUTZVILLE

VINEYARDS

## *Diamond Collection*

### CHARDONNAY 2020



#### Tasting Notes

A Complex wine with aromas of citrus and papaya, backed by hints of vanilla from oak maturation. Also showing very subtle toasty, brioche notes. Full bodied and intense with a restrained elegance and a lingering aftertaste.

#### Analysis

Alc: 13.05vol%

RS: 2.4g/l

pH: 3.58

TA: 6.4g/l

#### Vineyard

Selected from two vineyard sites, the grapes are harvested for two different wine styles. The one block planted on the westerly part, on strong deep red Karoo structured soil, deliver fruit with strong citrus and chalky mineral flavours. The second vineyard delivers fruity flavours and texture. These different vineyard sites are exposed to moderate day/night temperatures due to the influence of the Atlantic Ocean. With this variance in temperature, the grapes reach phenolic ripeness at lower sugar levels.

#### Harvest & Cellar Treatment

Harvest at optimum ripeness in the early morning with cooler night temperature. The grapes were picked separately from the two different soil identities, followed by crushing and cold fermentation with selected yeast strains. The late picking with more glycerol and texture, is blended with the early harvested citrusy fruit and left on the lees to integrate the style. Through this "Sur Lie" (lees contact) process luscious layered creaminess is obtained without losing the chalky minerality from these two unique sites. The wine was matured for 9 months in 400 litre French oak barrels (30% new, balance 2nd fill).

#### Serving

The Diamond Collection Chardonnay, rich in flavour and complexity, can be enjoyed with dishes such as grilled, seared or roast shellfish like lobster and scallops or roasted chicken with mushrooms and slow roast tomatoes.