



LUTZVILLE

VINEYARDS

CHARDONNAY 2023



Tasting Notes

This elegant unwooded style, selected from two different vineyard sites, shows aromas of citrus and white pear with minerality. The two different macroclimatic expressions curve the way for consumers to enjoy a trendy style, linking both fruity notes with a rich creaminess.

Analysis

Alc: 12.80 vol%

RS: 2.0 g/l

pH: 3.56

TA: 5.60 g/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, we reach phenolic ripeness at lower sugar levels.

Harvest & Cellar Treatment

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.

Serving

As starter the Lutzville Chardonnay will pair well with shellfish like lobster, shrimp or scallops and also match with creamy vegetable soups. For mains delicate food such as grilled fish, prawn risotto, poultry with herbs and butter. Serve on the side sweet potato and spring vegetables.