



## Zevenwacht Chardonnay 2018

main variety Chardonnay

vintage 2018

analysis alc: 14% | ph: 3.32 | rs: 1.7 | ta: 6.1

type White

producer Zevenwacht Wine Estate

style Dry

winemaker Hagen Viljoen

taste Fragrant

wine of Stellenbosch

body Medium

### tasting notes

This Chardonnay has superb and distinctive aromas of citrus and pear with a subtle oak aroma of roasted almonds. The palate is both rich and refreshing with a combination of lime-citrus and white pear flavours. The wine is classically dry, yet luxuriously silky with superb viscosity and length.

### ageing potential

The wood maturation gives it potential to develop over 3-5 years.

### blend information

100% Chardonnay

### food suggestions

When to enjoy: A wine to savour with lunch or dinner.

How to serve: Chilled

Our meal suggestions: Delicious with full flavoured grilled fish and avocado salad or chicken fillets dressed with a creamy sauce. A versatile wine for you to be creative with.

### in the vineyard

The Chardonnay grapes are planted on some of the best South West facing slopes of the Polkadraai Hills. The two vineyards are lying at altitudes that range from 200-320 meters above sea level; these higher South West facing elevated slopes tend to give wines beautiful natural acidity, resulting in a pleasant pungency and longevity. The richness and full-bodied fruit has been accentuated by the open canopies of the vineyards during ripening. All these flavours are backed with a minerality from the decomposed granite soils of the Polkadraai Hills.

### about the harvest

The Chardonnay grapes were harvested at 22.7-23,6°Brix.

### in the cellar

Lightly crushed. After pressing, the juice was settled and racked to first, second and third fill 500l barrels, where it fermented and matured for 11 months. Extended post fermentation lees contact with regular lees stirring lends a mid-palate weight and a creamy texture without obscuring the articulation of the aromatic potential. 20% new barrels, 30% 2nd fill, 30% 3rd fill and 20% 4th fill barrels. We used lighter toasting 500L barrels for our Chardonnay maturation. It gives the wine oak support and focus without dominating the pure fruit of Chardonnay.