



CHARDONNAY

Wine of Origin

Western Cape

Grape Source

From two dry-land vineyards in Agter-Paarl

Varietal Blend

Chardonnay 100%

Chardonnay

Wine description

This refreshing style of Chardonnay is made with a touch of oak for added complexity and richness. Melon, tropical fruit and citrus aromas, a rounded palate with butterscotch notes and prominent fruit flavours. A versatile wine that will complement virtually any food. Serve chilled.

Vineyards

The grapes for our ESSAY wines come from dry-land, bush vine vineyards grown on shale soils that give them distinctive flavour and texture. The vineyards are situated in the Agter-Paarl area and create a Chardonnay characteristic of this region.

Vinification details

Sourced from two vineyards in the Agter-Paarl region. Grapes were hand harvested at full ripeness. After pressing and settling, the must was inoculated with South African yeast. 20% of the wine was fermented in small American oak barrels and matured for 6 months with stirring on the lees; the remaining wine was fermented in stainless steel tanks. After fermentation 80% of the wine was placed in stainless steel tanks, lying on the lees for 6 months with regular stirring to create richness and complexity. Before bottling the tank and barrel portions were blended together before the wine was fined and filtered.