

Wine & vintage: Un-Oaked Chardonnay 2016

Origin: Coastal Region

Label: Blue Owl

Farm location: R45 Franschhoek Valley, South Africa

Wine maker: Van Zyl Du Toit

Grape varieties: 100% Chardonnay

Style of wine: Unwooded Dry White Wine.

Vinification: After acquiring the farm next door, we found some of the most pristine (and old) chardonnay vineyards. Careful handling in the cellar, whole bunch pressing and fermentation with a bunch of selected yeast strains delivered a beautiful and rich yet fresh wine. Carefully monitored lees contact (sur lie) for 4 months added depth of flavor and character to this elegant wine.

Winemaker's note: A fresh and zesty style of wine packed with winter melon flavors, apricot nuances and a citrus aftertaste. The palate is silky and smooth with great balance of fruit and finesse. Drink now or within the next 2 years.

Analysis: Alcohol 13,20%, RS 4.00 g/l, Total Acidity 5.70 g/l, pH 3.54

Food pairing: Pair with fresh pasta and green peppers, ham and a light creamy herb sauce. Or open a bottle with friends while sitting around the pool.

