



## CHARDONNAY BRUT BUBBLY 2019

### VITICULTURE

The Chardonnay vines are planted on slopes facing southeast and are situated at 152 meters above sea level. The vines are all trellised and under micro irrigation and were established from 1983 to 1999.

### WINEMAKING

The grapes are harvested by machine at optimum ripeness (23-24°Balling) at the coldest part of the day, which is from 02:00 – 10:00 am in the morning. In the cellar only the free-run juice is used and allowed to cold settle for two days. The clean juice is then racked and taken to the fermentation tanks where special cultivated wine yeast is inoculated and the fermentation temperature controlled between 16-17 °C. After fermentation, which takes about two weeks, the wine is left on the lease for at least four months, stirred weekly. No oak is involved in the process of the making of this wine. The finished product is then carbonated during the bottling process.

### THE WINEMAKER'S COMMENTS

This is an exciting and lively dry sparkling wine expressing flavours of fresh citrus and orange blossom. The palate reveals green apple flavours and is full-bodied with a good balancing acidity and finishes with a lingering, yeasty aftertaste.

### FOOD PAIRING AND SERVING SUGGESTION:

A perfect partner for oysters, seafood in general and other lighter meals.

Enjoy any time of day, any occasion, anywhere!

Serve chilled (7-10°C).

### WINE ANALYSIS

Residual Sugar: 7.7 g/l	Alcohol: 12.08 %
Acidity: 6.3g/l	PH: 3.25
VA: 0.32 g/l	Total Extract: 27.6 g/l
Total SO <sup>2</sup> : 131 mg/l	Free SO <sup>2</sup> : 46 mg/l

### PACKAGING DETAILS

Bottle volume: 750ml Case size: 12 x 750ml  
Pallet size: 60 x 12 x 750ml Case weight: 20.75 kg  
Closure: Natural Cork  
EAN 750ml Bottle Barcode: 6009673830949  
UPC 750ml Bottle Barcode (USA only): 89673300048-2  
EAN 6x750ml Case Barcode: 6009673830956  
UPC 6x750ml Case Barcode (USA only): 89673300050-5

