

SCHOONE GEVEL



Die historiese wyne van die Kaap word gekenmerk deur die eiesoortige Kaaps-Hollandse argitektuur. Die elegante fasades word verpersoonlik deur die unieke vorm en karakter van die gewel en simboliseer die herkoms en individualiteit van die eienaar en sy wynplaas.

WINEMAKER EUGENE VAN ZYL

WINE	Schoone Gevel Chardonnay
VINTAGE	2015
VARIETY	100% Chardonnay
ORIGIN	Western Cape
ALCOHOL	13%
RESIDUAL SUGAR	1.61 g/l
pH	3.63
TOTAL ACIDITY	6.87 g/l

GRAPES The grapes used to make this wine come from the Robertson region as well as Perdeberg in the Agter-Paarl area. Vineyards grow in soils with a relatively higher pH due to the lime content, ideal for growing Chardonnay grapes.

VINIFICATION Whole-bunch pressed, settled and cold fermented with extended lees contact. Fermentation took place at optimum temperatures in stainless steel tanks.

AGEING Unwooded

TASTING NOTES This refined, single varietal Chardonnay is produced to be an elegant, medium-bodied wine with an abundance of tropical fruit and lime flavours, and creamy gooseberry aromas.

FOOD SUGGESTIONS A versatile companion, this wine is at its best with seafood, light meals and salads, or as an after-dinner compliment to olives and a variety of creamy cheeses.