



SUMMERCOURT CHARDONNAY

TASTING NOTES

This Chardonnay is an elegant, slightly wooded medium-bodied wine with tropical fruit on the nose and a hint of minerality and a lingering finish.

IN THE VINEYARD

Situation: Banghoek Valley

Altitude: 340m

Distance from sea: Approximately 23.5km

Soil Type: Decomposed granite & sandstone

Age of vines: 2004

Trellising: Vertical 7-wire hedge

Pruning: Spur pruning

Irrigation: Drip

HARVEST

Picking date: MARCH 2023

Yield: 8.8 ton/ha average

IN THE CELLAR

After whole bunch pressing, the juice was cold-settled and then transferred to barrel. After barrel fermentation, the wine was matured for 3 months. 20% Malolactic fermentation.

FOOD SUGGESTIONS

Enjoy this wine with all seafood, delicate white meats, and creamy pasta dishes.

AGEING POTENTIAL

5 years.



VARIETAL
100% Chardonnay

WINE OF ORIGIN
Banghoek Valley, Stellenbosch, South Africa

ANALYSIS
Alcohol: 12.7%
Acid: 6.5
Residual Sugar: 1.1
pH: 3.43