ROODEKRANTZ

Vineyard Selection
Chardonnay 2024

Vineyard

Grape Varieties: Chardonnay
Age of Vines: 20 years
Location: Swartland & Paarl
Viticulture: Irrigated trellised vineyards
Soil Type: Deep shale and decomposed granite

Vinification

Harvesting: Grapes were hand-harvested during the early hours of the morning to retain freshness, at an optimal ripeness of 23.5°B.
Fermentation: The grapes were fermented in stainless steel tanks. No malolactic fermantation took place in order to preserve the natural acidity.
Maturation: 10% in used French Oak barrels for 4 months.
Total Production: 8000 bottles

Tasting Profile

Enticing aromas of white peach, summer melon, and citrus, complemented by a subtle hint of yellow apple. On the palate, the wine presents a lifting freshness with a focused line of lime-like acidity. Contact with the lees post fermentation adds complexity, depth, and texture, with pleasant citrus and stone fruit flavours. The mid-palate is fleshy and round, leading to a finish highlighted by crisp green apple flavours.

Food Pairing

The wine's freshness and citrus notes complement grilled fish or shrimp. Its lively acidity will cut through the richness of creamy seafood dishes, and chicken piccata with a lemony butter sauce and capers. The fleshy mid-palate is a great match for a creamy mushroom risotto. A salad with mixed greens, fresh peaches, and a citrus vinaigrette will harmonize beautifully with the wine's peach, melon, and citrus aromas.

Alc: *13.31%*	***RS:*** *2.6 g/L*	***TA:*** *5.58 g/L*	***VA:*** *0.31 g/L*	***pH:*** *3.46*

Roodekrantz is a boutique producer that specializes in crafting artisinal, site-specific wines.

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