



Swartland wine of Origin

Unwooded Chardonnay

Vintage:	2020
Composition:	100% Chardonnay
Vineyard:	Single vineyard, Trellis
Vine age:	25 years
Yield:	10 tons/ ha
Soil type:	Sandy with limestone

Vinification and Cellar notes

All grapes are handpicked during the early morning hours and then cooled overnight in a temperature - controlled room at 5 °C. The grapes are then crushed, destemmed and transferred to a stainless steel tank for four hours of skin contact. The free run juice is then drained into a stainless steel tank to let the juice settle for 48 hours at 8 °C. The clear juice are then racked from the thick lees to a stainless steel tank. The wine ferment naturally. Fermentation, which takes place at 14 °C, takes about 30 days to complete. After fermentation, the wine is given a low dose of sulphur and left on the lees for four months before it is blended and bottled.

Tasting notes and food pairings

Colour:	Pale yellow with a green hue
Nose:	Showing pineapple, citrus and tropical flavours
Palate:	Fresh and creamy with a balanced acidity
Food:	Salmon, chicken, pork or pasta in a creamy sauce



ALCOHOL 13.5 %

RS 2.1 g/L

pH 3.5

TA 5.5 g/L

TOTAL SO2 90 mg/L

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