



# VONDELING

## CHARDONNAY 2017

(100% Chardonnay)

### VINEYARDS

This tiny, tree-lined vineyard is tucked away in the upper valley of our farm, protected from harsh sunlight and extreme temperatures, allowing the grapes to ripen slowly. These moderate temperatures help preserve the grape's natural acidity and fresh citrus aromas. The yields are kept low to eliminate stress in the vine and ensure good, uniform ripeness. The soil is made up entirely of well-weathered granite.

### VINIFICATION

All grapes are picked at optimum ripeness in the early hours of the morning. They are then packed into a cold room to be chilled further for processing the following day. The grapes are whole bunch pressed, which reduces the absorption of coarse phenolics and helps retain more of the grape's natural vibrancy. The juice is not settled, but sent directly to 400-litre French oak barrels where spontaneous wild yeast fermentation takes place. No Sulphur is added and the wine typically undergoes partial malolactic fermentation.

The wine is matured on its yeast lees for 7 months after which it is blended to tank, then returned to barrel for a further 4 months. The wine spends 12 months in barrel before being blended to tank for a further 3 months for improved stabilisation before bottling.

### TASTING NOTES & CELLARING & FOOD PAIRING

The wine has a lemon and pale straw colour. It displays a refreshing nose of bright citrus, potpourri and peach blossoms with a subtle hint of beeswax. Medium bodied wine with a great palate tension. Fresh, chalky citrus, yellow flowers, candied almonds and ginger spice. The flavours are vibrant and the finish refined. Exceptionally well suited to grilled fish, creamy Alfredo pasta and salads. The freshness of the wine makes it ideally matched for mild, aromatic curries.



#### Accolades

2015 - Veritas Awards 2016 – Silver  
2015 - Platter's 2017 – 4 Stars

#### Analysis

pH	3.52
Total Acidity	5.5 g/l
Residual Sugar	1.8 g/l
Alcohol	13.5 %

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