

Genevieve

MÉTHODE CAP CLASSIQUE

VARIETY • VINTAGE • AREA OF ORIGIN • PRODUCTION

100% Chardonnay 2017

Bot River, Overberg, Western Cape, South Africa.

12500 Bottles

VINEYARD DETAIL:

Chardonnay vineyards planted on deep riverside soil in E/W direction situated down the Bot River Van der Stel Pass and the 3rd year that we have started harvesting from another old Chardonnay block closer to Bot River

HARVEST DETAIL:

Handpicked at 19°B for fruit and elegance and high natural acidity

CELLAR:

Produced in a Méthode Cap Classique cellar, Paarl

CELLAR TREATMENT:

My philosophy is vigilant attention and consideration in the vineyard with minimal but concise intervention in cellar, allowing each vintage to express itself from grape to bottle. Whole bunch pressing ensuring quality juice.
4 years yeast contact time before disgorgement

TASTING NOTES:

Crisp light gold in colour with aromas of lemon zest, chamomile and delicate yeast notes.
Displays flavours of almond and white pear alongside very good natural acidity with a distinct minerality

ALC: 12.39% • PH:3.36 • RS: 4.7 • TA:6.0

