

# Unoaked Chardonnay 2023



**Viticulture:** Vine age: 12 years  
Density: 4000 vines per hectare  
Yield: 10.0 tons per hectare  
A low canopy allowed optimal sunlight penetration.  
Minimal irrigation was used.

**Vinification:** Grapes were harvested at 22.2°B and whole-bunch pressed to a low 1.4 bars of pressure. Fermentation occurred over a 17 day period. The wine spent 2 months on the gross lees before stabilisation, filtration and bottling.

**Analysis:**

Alcohol	13.0%
Total Acidity	7.2 g/l
Residual Sugar	3.4 g/l
pH	3.21

**Winemaker's Comments:** Elegant orange blossom and lime aromas on the nose, supported by green apple and lime flavours on the palate. This wine's crisp and refreshing features are perfectly balanced with a lingering finish.

**Production:** 4350 750ml bottles

**Awards:**