

## BOPLAAS CHARDONNAY 2017 UNWOODED

Harvest the grapes at 23 - 24°B with a yield of 12 ton/ha of young Chardonnay vines.

## Tasting notes

Complex, fruity, fresh and balanced wine - with citrus notes (lime, lemon and orange rind).

## Serving suggestions

This unwooded and expressive Chardonnay is best accompanied with grilled pork chops with sage and fresh baby potatoes and the obligatory garden salad with balsamic & lime dressing.

## Wine analysis

Wine of origin: Calitzdorp

Cultivars: Chardonnay (100 %)

Total Acid: 5,2 g/l pH: 3,7

Residual sugar: 3,4 g/l Alcohol: 13,3 %

Wood aging: None Maturation potential: Drink now

