



BELLEVUE

ESTATE

BELLEVUE CHARDONNAY 2016



VITICULTURIST DIRKIE MORKEL

WINEMAKER ANNEKE POTGIETER

ORIGIN BOTTELARY, STELLENBOSCH

SOIL WESTLEIGH

TRELLISING 5 WIRE HEDGE

AGE OF VINES 19 - 22 YEARS OLD

YIELD 4 TONS PER HECTARE

CLIMATE

A VERY DRY AND MILD WINTER LED TO A SMALL CROP AND EARLY HARVEST. TINY BERRIES ALLOWED THE PRODUCTION OF WINES WITH HIGHLY CONCENTRATED VARIETAL CHARACTER.

VINIFICATION

WINE WAS COMPLETELY FERMENTED IN TANK AND KEPT UNWOODED ON THE LEES FOR FURTHER DEVELOPMENT.

TASTING NOTES

THIS UNWOODED CHARDONNAY SHOWS AN ABUNDANCE OF APPLE, WHITE PEAR, PEACH AND LITCHI FLAVOURS. IT CAN BE ENJOYED ON IT'S OWN, OR PAIRED WITH SEAFOOD OR POULTRY.

ANALYSIS ALC: 12.94 PH: 3.42 RS: 1.4 TA: 4.4