



# BELLEVUE

## ESTATE

## BELLEVUE THE RESERVE COLLECTION CHARDONNAY 2018



<u>VITICULTURIST</u>	DIRKIE MORKEL
<u>WINEMAKER</u>	ANNEKE POTGIETER
<u>ORIGIN</u>	BOTTELARY, STELLENBOSCH
<u>SOIL</u>	WESTLEIGH
<u>TRELLISING</u>	5 WIRE HEDGE
<u>AGE OF VINES</u>	21 YEARS OLD
<u>YIELD</u>	4 TONS PER HECTARE

### CLIMATE

THE EFFECT OF THE PREVIOUS DROUGHT WAS ONCE AGAIN FELT WITH A TINY CROP AND GRADUAL RIPENING OF THE FRUIT. TINY BERRIES ALLOWED THE PRODUCTION OF WINES WITH HIGHLY CONCENTRATED VARIETAL CHARACTER.

### VINIFICATION

FERMENTED AND COMPLETED MALOLACTIC IN NEW FRENCH OAK BARRELS, THEN BARREL MATURED ON THE LEES FOR FURTHER DEVELOPMENT, FOR A TOTAL OF 12 MONTHS IN BARREL.

### TASTING NOTES

THIS RICH, DECADENT BARREL FERMENTED CHARDONNAY, SHOWS FLAVOURS OF BUTTERY CRUST, BAKED APPLE PIE, A LENGTHY MID PALATE OF RIPE CITRUS AND A TIGHT MINERAL FINISH. CAN BE ENJOYED ON ITS OWN, OR PAIRED WITH SEAFOOD OR POULTRY.

<u>ANALYSIS</u>	ALC: 14.16	PH: 3.32	RS: 1.2	TA: 6.3
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