



BELLEVUE

ESTATE

BELLEVUE RESERVE COLLECTION CHARDONNAY 2019



<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>	23 YEARS OLD
<u>YIELD</u>	4 TONS PER HECTARE

CLIMATE

A COLD, DRY WINTER, FOLLOWED BY A MILD DRY SPRING AND COOLER THAN AVERAGE SUMMER. IT CREATED PERFECT CONDITIONS FOR THE DEVELOPMENT OF SMALL BERRIES AND HIGHLY CONCENTRATED FLAVOURS IN THE WINE.

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.

ANALYSIS: ALC: 13.65 PH: 3.26 RS: 2.9 TA: 5.9