

M·A·N Family Wines

Chardonnay 2017



Padstal Chardonnay

Roadside Padstals or “farmstalls” offering a range of farm produce and crafts are popular throughout South Africa. From simple shacks to elaborate venues, you’ll drive out of your way to find your favourite.

Wine description & food pairing

This elegant Chardonnay has a delicate balance of fruit flavours and a light touch of oak. Golden straw in appearance, the wine has pleasing orange marmalade, guava and butterscotch aromas. On the palate the wine has fruity citrus, lime and stonefruit flavours. Will pair nicely with rich and creamy dishes, curry, chicken a la king and seafood.

Vineyards

Sourced from selected vineyards in the Agter-Paarl region. Our Chardonnay vineyards are approximately half bush-vine (untrellised) and half trellised vineyards. Soils are mainly Malmesbury Shale without irrigation, producing naturally low yields of ripe, flavourful grapes. The shale soils add a touch of elegant minerality and fresh, cleansing acidity.

Winemaking techniques

Our Chardonnay is fermented in a combination of stainless steel tanks (+/-80%) and American and French oak (+/-20%). The grapes were hand harvested at between 22.5 and 23.5° balling, then pressed and settled. Barrel maturation with lees stirring for 3 amonths.

To preserve freshness, the tank fermented portion had no malo-lactic fermentation. After 6 months the tank and barrel portions were blended together and the wine was fined and filtered before bottling.

Vintage description

This year was once again a very dry and short season with hardly any rainfall. Thanks to the early season, highly favoured unusually cool evenings were much appreciated and resulted in a healthy crop with minimal threat of diseases. The lower temperatures enable soils to retain moisture resulting in exceptional flavour preservation on the whites and concentrated colour on the reds.

Technical details:

Blend: 100% Chardonnay · **Grape source:** From two dry-land vineyards in Agter-Paarl

Closure: Screwcap · **Barcode:** EAN 6009669350475 · **USA** 0-89419-15003-2

Alc: 13.5% · **RS:** 4.1 · **TA:** 6.0 · **pH:** 3.5