

# M·A·N Family Wines

## Chardonnay 2018



### Wine description & food pairing

This elegant Chardonnay has a delicate balance of fruit flavours and a light touch of oak. Pale straw in appearance, the wine has pleasing orange marmalade, pineapple and butterscotch aromas. The palate boasts hints of citrus, lime and stone fruit flavours. Will pair well with rich and creamy dishes, curry, chicken à 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. Soils are mainly unirrigated Malmesbury Shale, 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 takes place over 3 months. To preserve freshness, the tank fermented portion did not go through malolactic fermentation. After 6 months, the tank and barrel portions were blended together and the wine was fined and filtered before bottling.

### Vintage description

2018 was a warm and dry season producing smaller berries with enhanced flavour concentration. Warmer day-time temperatures combined with cooler night-time temperatures resulted in perfect fruit quality showing good flavour intensity and fresh acidity. This season produced a healthy and disease-free crop, resulting in wines with intense aromatics and great texture on the palate.

### 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.

#### Technical details:

**Blend:** 89% Chardonnay, 9% Viognier, 2% Semillon **Grape source:** From two dry-land vineyards in Agter-Paarl

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

**Alc:** 13.0% · **RS:** 4.8 · **TA:** 6.2 · **pH:** 3.53