



Stonecross Chardonnay 2018

Tasting notes:

Light pale straw in colour. Combination of lime, pine apple, pear, peach and apricot aromas intrigue on the nose. The taste is fresh and zesty with an abundance of citrus, pineapple and apricot flavours. The wine has a well rounded lingering finish.

Food Pairing:

Pasta & light dishes like soufflés.

Blend:

100% Chardonnay

Vinification:

Grapes were harvested at three different stages to give natural complexity and were fermented separately with three specific Chardonnay yeast strains which enhanced the pear, apricot and lime aromas in the wine.

Area of origin:

Western Cape

Analysis:

Alc.: 13.23%

RS: 3.1g/l

Maturation:

1 - 3 years