

Stonecross Chardonnay 2025



Awards & Accolades:

Gold – Gilbert & Gaillard International Wine Awards 2025

Tasting notes:

Pale Straw colour. Combination of lime, pineapple, pear, peach and apricot aromas on the nose. The taste is fresh and zesty with an abundance of citrus, pineapple and apricot flavours. The wine has a fresh lingering finish.

Food Pairing:

Pasta & light dishes like soufflés.

Blend:

100% Chardonnay

Vinification:

The vines used to produce this fruit forward unwooded Chardonnay comprises out of 5 different clones each adding its own character to the final wine. Grapes were harvested at three different stages to give natural complexity and were fermented separately with three specific Chardonnay yeast strains which enhanced the floral, pear, apricot and lime aromas in the wine. The wines were fermented between 13-16°C for 14-21 days. The wines are kept on the fine sediment (lees) until bottling to keep them fresh and add weight on the middle palate.

Area of origin:

Western Cape

Analysis:

Alc.: 12.69%

RS: 2.3 g/l

Maturation:

1 - 3 years