

KWEEKAMP Chardonnay 2017



Certified Single Vineyard Wine (Site Specific)Certified Estate WineVineyard Age: 13 yearsLocation: Well drained Limestone SoilProduction: 2000 bottlesWinemaking:Kept simple and trueManual Basket PressBarrel FermentedNatural & inoculated fermentationNo Malolactic FermentationTime on lees 12 months2nd & 3rd Fill BarrelsUnfilteredAnalysis:pH 3.2 TA 6.6g/l RS 1.8g/l Alc 13%

2017 was a warm and dry vintage. Picked a little earlier to retain natural acidity. The wine is creamy on the palate with a zesty finish. Lovely minerality and zesty citrus notes true to the site it comes from. More elegant, finesse than it's counterpart. Loving how they reflect where they come from. Even more in 2017.

Awards: Tim Atkin 94 points. Jancis Robinson 17/20. Platter's 4.5 Stars

