

EXCELSIOR WINE ESTATE



CHARDONNAY 2024

All our Chardonnay vineyards are situated on the limestone soils of the Robertson region. Limestone and Chardonnay have a great affinity as it brings out the citrus and mineral notes of the grape. The grapes are harvested at full ripeness when they still have high acids to ensure freshness in the final wine. Grapes are harvested by hand for greater quality control. The wines are immediately destemmed and cooled. Skin contact is maintained for 4 hours, and then the grapes are carefully pressed in order to avoid bitter phenols. The wine is then cold fermented for 15 days at temperatures between 12 and 15° Celsius.

AGING

Lees contact was maintained for 3 months in order to give greater fullness to the final wine. 25% of the wine was fermented in new French oak.

VINTAGE CONDITIONS

The 2023 winter was exceptionally cold and wet, resulting in ideal conditions for dormancy. Unfortunately, the frost in the spring reduced the crop size by 40%. The rest of the growing season was warm and dry, resulting in a healthy, concentrated crop.

Blend: Chardonnay 100%

ANALYSIS

Alcohol: 14.32%

Acidity: 6.7 g/l

pH: 3.56

Residual Sugar: 5.3 g/l

WINEMAKER'S NOTES

The nose shows hints of peach, lemons and orange blossom backed up by a touch of oak. The palate is fresh and creamy with great length from the acidity.

Food pairing by in-house chef

Salmon mousse served with cream fraiche and dill.



Produced and bottled by the De Wet Family over five Generations

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No alcohol may be sold to persons under the age of 18.