

STELLENBOSCH FAMILY WINES

CHARDONNAY 2019

Made by 15 year old winemaker's boy Carlo de Vries, his 10 year old brother Andro de Vries and their father, Andrew with carefully selected grapes from the Stellenbosch area. Citrus notes with pineapple aroma and lightly oak scented. Creamy smooth velvety vanilla well balanced wood on the palate Citrus thread throughout.

FOOD PARTNERS

A well balanced wine for many foods, specially Camembert cheese, Spicy foods, Curry with coconut milk, Shark fin soup, Creamy Pastas, Abalone

WOOD MATURATION

8 months French Oak, 100% new wood

ANALYSIS

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|------------|-----------|
| Alcohol | : 14.0 % |
| Sugar | : 2.4 g/l |
| pH | : 3.47 |
| Total Acid | : 5.6 g/l |

