



SEVEN SISTERS
SOUTH AFRICAN WINE



Chardonnay 2020

The Chardonnay grapes were harvested and brought to the cellar during the first week of February. These vines are planted higher on the foothills of the mountains, in gravelly Karoo soils with some clay and lime fractions. Twenty percent of the blend was fermented on wood and the balance in temperature controlled stainless steel tanks at 12°C for 19 days. Wine was left on the lees for 80 days to add complexity. Twenty percent of the wine was matured on French oak for 6 months.

TASTING NOTES

The balance of fresh citrus fruits and rich melon characters give the wine a full-rounded palate that combines well with the subtle creaminess and nuttiness of the gentle oak. The natural acidity follows through to a fresh and clean finish.

Enjoy now with seafood, salmon, roast chicken and pork.

Alc	13.5%
RS (g/l)	7.7
TA (g/l)	5.6
Ph	3.57

Oak Maturation	20%/6 Months
Cellaring Potential	2 Years
Serving Temperature	8-10 °C

WINE OF ORIGIN WESTERN CAPE

www.sevensisters.co.za

