



BRUTUS
FAMILY WINES

Chardonnay 2016

100% Chardonnay grapes from young vines on Seven Sisters Vineyards blended with grapes from neighbouring Vineyards. These vineyards are high density bush vines, planted in soils of 'koffie klip', decomposed granite and clay. The growing conditions yield concentrated fruits with minerality from partially stressed vines. Whole bunches were pressed without clarifying agents and minimal sulphur. Spontaneous fermentation took place in French oak barrels for 6 weeks. Malolactic fermentation occurred during alcoholic fermentation resulting in slightly higher acidity. Burgundy barrels were used with medium toasting and the wine was matured for 8 months in barrels before being blended with an unwooded portion of wine.

TASTING NOTES

The wine reflects purity of fruit which is enhanced by careful use of French oak barrels, resulting in a wine attaining elegance and complexity. The freshness of citrus fruit combined with gentle oak and toasty flavours

| | |
|----------|--------|
| Alc | 13.74% |
| RS (g/l) | 2.6 |
| TA (g/l) | 4.3 |
| Ph | 3.54 |

This wine can be ideally accompanied with smoked salmon or roast poultry dishes.

Tim Atkin 2017 88^{pts}



WINE OF ORIGIN STELLENBOSCH

www.sevensisters.co.za