

TABLE MOUNTAIN CHARDONNAY 2018

Background

Table Mountain is one of the world's most iconic landmarks: singular, enduring and awe-inspiring to those at the foot of Africa.

For centuries, it has stood as a welcoming beacon, leading the way to the Cape and its famous Winelands. It was here, more than 350 years ago, that the first vineyards were planted to ripen under the summer sun, but also cooled by ocean breezes to concentrate grape flavours.

The influence on the vineyards of the mountain, surrounded by the sea, is considerable and helps to shape the unique wines of the Cape.

Our wines, like the mountain that inspires them, are a symbol of true South African generosity.

Vineyards

The grapes were sourced from a selection of the Cape's premier vineyards in the Worcester, Stellenbosch, Paarl and Robertson areas. The grapes were harvested at optimal ripeness to achieve the fruit-driven style of the wine.

Winemaking

The grapes were harvested at 22° to 24° Balling from mid-February to early March. Each vineyard block was individually vinified. Some of the fruit was fermented with oak, while the balance was tank-fermented and left on the lees for a period of four months to ensure a concentration of flavours and creaminess on the palate.

Winemaker's comments

Colour: Straw yellow with tinges of green.

Bouquet: Lovely citrus and dry peach aromas with undertones of vanilla.

Taste: Soft and creamy with marmalade and pear flavours followed by oak spice.

Food pairing

Enjoy with rich food dishes such as pasta, poultry and fish in creamy sauces as well as asparagus and melted butter, snails in garlic butter, Caesar salad, mild Indian korma and other creamy curries.

Chemical analysis

Alcohol:	12,85% by volume
Residual sugar:	5.75 g/l
Total acidity:	6,35 g/l
pH:	3,41

