

LOZÄRN



CHARDONNAY 2018

Good acidity, beautiful zest of citrus on the nose with apricot and butterscotch to balance the palate.

A wine for a night spent with good company beneath a full moon; for a slow cooked Sugo'd'anatra, a Milanese duck ragu.

Note from the winemaker:

Excited about this new cultivar and true gem of Robertson Wine Valley, fresh and yet a little bit of body to add to the complexity.

Expect to enjoy this even in summer!

80% - fermented and matured 7 months in first & second fill wood- French. 20 % unwooded

Quantity of this vintage:
1190 bottles

SOIL: 80% Koffieklip soils in Robertson. 20% deep red clay soils in Bonnievale
AGE OF THE VINES: 2004
TECHNICAL DATA: Alc: 13%
pH: 3.22
TA: 6.5
RS: 2.4