

# LOZÄRN



## SEBASTIAN CHARDONNAY

2019

Lozärn Wines presents a limited edition of a unique Chardonnay, inspired by age-old pebbly soils, respect for the nurtured vines, passion for the golden grapes and dedication to our craft. Only 160 bottles of this authentic expression of terroir were produced from superb Koffie-klip grapes, which were treated with passion and integrity, matured in oak for 15 months before being bottled as 2019 came to a close. We are dedicating this exceptional wine to Grandpa Seb, aka Sebastian Smuts, husband of Lucerne founder and farmer Kay, grandfather of Grant Smuts. His loyal support enabled Kay to farm successfully in the Robertson district from 1923 onward. She chose her site well and wisely as today the region is renowned for its fine Chardonnay wines.

### Note from the winemaker:

Open your Sebastian Chardonnay slowly, and pour carefully into your wine glasses. Wait a minute then swirl and sniff as aromas of honey-suckle, caramel and sun-warmed stone fruit capture your nostrils. Sip and wait as your palate is enveloped with a crisp combination of butter-scotch and apricot, followed by citrus flavours and a hint of oak that will linger to a long finish in this medium-bodied masterpiece.

Enjoy as a festive appetizer with gourmet canapés or partner with traditional chicken or duck.

Quantity of this vintage:

160 bottles

SOIL: KoffieKlip, Karoo weathered soil  
AGE OF THE VINES: 2004  
ROOTSTOCK: R110  
HA: 4.56  
TECHNICAL DATA: Alc:13%  
Rs: 1.94  
TA: 6.5  
pH: 3.43