

LOZÄRNN



CHARDONNAY 2019

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!

60 % of this wine is unwooded and was picked on Doornbosch farm, Bonnievale where the soil is characterised by deep red clay soils & 40 % was wooded for 9 months in second and third fill French oak from Klipbosch farm, Robertson. This block is typical of the region with 'koffieklip' and Karoo weathered soils.

Quantity of this vintage:

1190 bottles

SOIL: 60% from Doornbosch farm, Bonnievale, 40% from Klipbosch farm, Robertson
AGE OF THE VINES: 2004
TECHNICAL DATA: Alc: 13%
pH: 3.44
TA: 6
RS: 2.2