

# LOZÄRN



## 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.

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### 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.

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Quantity of this vintage:

**2000** bottles

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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