

# LOZÄRN



## SEBASTIAN CHARDONNAY

2019

Enjoy this masterpiece as a festive appetiser with gourmet canapés or partner traditional chicken or duck celebratory dishes. Raise a glass to previous generations who still continue to inspire.

We are dedicating this exceptional wine to Sebastian Smuts, husband of Lucerne founder and farmer, Kay.

Fermented and matured in second and third fill 225 barrels for 13 months.

---

### Note from the winemaker:

Notes of stone fruit fill your mouth, with a soft touch of creaminess.

---

Quantity of this vintage:

500 bottles

---

HARVESTED: 20 February 2019  
SOIL: KoffieKlip, Karoo weathered soil  
AGE OF THE VINES: 2004  
ROOTSTOCK: R110  
HA: 4.56  
TECHNICAL DATA: Alc:13.5%  
Rs: 2.4  
TA: 6.3  
pH:3.46