


CHAMONIX
 FRANSCHHOEK VALLÉE DES VIGNERONS



GRAPES: *Chardonnay 100%.*

VINEYARDS: Plots totalling 4.5 hectares in calcareous clay and Greywacke soils, on south-westerly facing slopes at about 400-450 metres of altitude. The vines, of an average age of 21 and 24 years, are planted at a density of 5000 per hectare and trained in the Guyot Cordon method.

VINIFICATION AND AGING: Grapes are soft-crushed and the must fermented for 15-25 days at 18-20° C in small French oak barrels (about 30% new annually), in which malolactic fermentation occurs naturally during a year of maturing on the lees for approximately 12 months. The wine, of about 13.5% alcohol is lightly fined and filtered prior to bottling.

STYLE AND MATURITY: The wine shows bright straw yellow colours with golden highlights and ample aromas in scents that recall tropical fruits and grapefruit, mingling with hints of oatmeal, caramel and nutmeg. Medium-bodied with richly complex flavours of fruit.

Chardonnay 2017

Safrá 2017. Vinícola Chamonix em 14/10/2019. Franschhoek/ZA.