



ESTATE CHARDONNAY 2024

Since 1934 and for over four generations, our family has specialised in producing wines that are noted for their sense of place, purity and balance. With this in mind, we carry out sustainable vinegrowing practices and traditional winemaking methods to achieve wines that represent us as well as their vineyards.



ORIGIN
Casablanca Valley.

VARIETIES
100% Chardonnay.

CLIMATE
Cool coastal.

SOIL
Decomposed granite.

HARVEST
The grapes were hand harvested during the third week of March.

WINEMAKING AND AGEING
The grapes were destemmed and pressed gently to avoid extracting bitter phenols. The juice was left to settle and then put into stainless steel vats where the alcoholic fermentation took place with natural yeasts at temperatures ranging between 16°C and 20°C. Malolactic fermentation was blocked and the wine was aged over its fine lees for 3 months.

TASTING NOTES
This Chardonnay from Casablanca Valley has a pale straw-yellow hue. It offers fresh aromas of ripe citrus and stone fruits, complemented by a delicate hint of white floral blossoms. On the palate, it's round and smooth, with a vibrant fruit intensity that's beautifully balanced by crisp acidity and moderate alcohol, resulting in a refreshing and lively finish.



Alcohol:
13%



Cellaring recommendation:
Ready to drink, although it will hold for the next 4 years.



Decanting:
Not necessary.



Serving temperature:
10 - 12°C