

HERON'S NEST

Chardonnay 2014

ANALYSIS:
Alcohol: 13.5%
Residual sugar: 2.2g/l
Total acidity: 5.8g/l
pH: 3.3

ORIGIN: From selected vineyards in the prime red wine growing area of the Devon Valley near Stellenbosch.

CLIMATE: Mediterranean - summers are warm and dry, whilst sea breezes from the nearby False Bay cool the vineyards in the afternoons. The winters are wet and cold with a high average rainfall.

VINIFICATION: The grapes are hand-harvested at optimal ripeness. They are then destalked, crushed and pressed. Thereafter the wine is inoculated with a selected yeast strain. Fermentation and maturation takes place in French oak barrels on the fine lees for a total of 3 months. After fermentation the wine is filtered and bottled.

TASTING NOTES: Medium bodied with fresh fruity flavours – lime, grapefruit and citrus. Light yellow with a hint of green. To be enjoyed now and within the next year.



ACCOLADES:

- 2014 Double Gold, Vitif Vinifera Awards
Gold – Gold Wine Awards
- 2013 Category Winner in Best Value Awards
- 2011 Category Winner in Best Value Awards
- 2008 Best Value Award – Wine Magazine Best Value Wine Guide