

HERON'S NEST

CHARDONNAY



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 take 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.

ANALYSIS
Alcohol: 13.93%
Residual sugar: 3.6g/l
Total acidity: 5.4g/l
pH: 3.52

ACCOLADES:

2018	SA Women's Wine Awards – Gold
2017	SA Women's Wine Awards – Gold Vitis Vinifera Awards - Gold
2016	Gold Wine Awards - Gold
2014	Vitis Vinifera Awards - Double Gold, Gold Wine Awards - Gold
2013	Category Winner in Best Value Awards
2011	Category Winner in Best Value Awards
2008	Best Value Award - Wine Magazine Best Value Wine Guide

