

HILL & DALE

Chardonnay 2024

Stellenbosch Chardonnay is unique for its bright acidity and fresh citrus flavours, thanks to the region's diverse soils and cooling breezes from False Bay. Light, accessible and fresh. A fruit-led, characterful Chardonnay with no oak influences and appealing characters of lemon zest and honeycomb flavours.



VINIFICATION

The grapes, harvested by hand and machine from February to March, were destalked, crushed, and immediately separated from the skins. The clarified juice was fermented with pure yeast at 16°C for 18 days, without oak, to preserve the grape's natural character.

TASTING NOTES

Colour: This wine displays a pale lemon colour.

Aroma: Combination of citrus and stone fruit, such as mango, apricot and freshly squeezed lime with a subtle creaminess.

Palate: The palate reveals a fruit-forward profile with vibrant lemon zest, juicy white peach, and fragrant honeycomb. The addition of cooked pineapple introduces a subtle tropical sweetness, leading to an attractive, long-lasting finish



Delightful on its own, or pairs well with white asparagus and sage butter, carbonara sauce, warm focaccia with butter, or grilled fish with lemon and capers.

Serving Temp: 7-12 °C

ANALYSIS

ALC: 13.04 %

pH: 3.46

TA: 5.5 g/L

RS: 4.7 g/L