



**CHARDONNAY 2025
Elgin**

Wine description

Colour: Light yellow with a tinge of green.
Nose: A touch of vanilla with lime and pistachio.
Palate: The wine has a hint of oak and fresh acidity with a long lingering finish.

Winemaker

Carsten Migliarina

The Vineyards

The grapes were sourced from two different vineyards in Elgin which is known for its cool climate giving the wines a good acidity.

Winemaking

The grapes were hand harvested at 22.5 balling and delivered in small lug boxes to the cellar. The grapes were then whole bunch pressed and 100% fermented naturally in 1st, 2nd and 3rd fill French, Romanian and Hungarian oak barrels and matured for 11 months in barrel. The wine did not go through malolactic fermentation to keep its freshness and primary fruit flavours.

Wine Analysis

Alcohol vol%: 13%
Residual sugar: 3.7g/l
Total Acidity: 6.1 g/l
PH: 3.29
VA: 0.42
SO2 Free: 43

The wine was bottled on the 27th January 2025 and only 8727 bottles were produced. No protein stabilisation, cold stabilisation was done and the wine is Vegan friendly