



1698: CHARDONNAY

1698: 霞多丽

VITICULTURE: 葡萄种植方式:

The grapes for this wine come from the Paarl region. Granite soil provides the freshness to the wine and the shale soil type supply the fruity, full mouth - feel. The vineyards are situated on north- north eastern slopes, resulting in an elegant fruit driven wine. 这种葡萄酒的葡萄来自帕尔产区。花岗岩土壤保证了葡萄酒的鲜度，页岩型土壤带来圆润的果香和丰满的口感。葡萄园位于北面的东北部边坡上，产出优雅的果香葡萄酒。

WINEMAKING: 酿酒过程:

The grapes are harvested early morning to ensure cultivar flavours were retained. After crushing, the free-run juice was separated from the skins without allowing skin contact.

The juice fermented between 12 and 15 degrees Celsius for 12 days. Fermented dry, the wine was left on the lees for a further 3 months, resulting in a wine with a full creamy mouth – feel.

葡萄在清晨时分收获，以确保品种风味的保持。葡萄压榨后，自由流出的果汁与果皮分开，不接触果皮。

果汁在12到15摄氏度之间发酵12天。发酵干燥后，将葡萄酒放在背风处3个月，使葡萄酒具有丰满的柔滑口感。

TASTING: 品评:

This wine expresses aromas of baked pear and whiffs of buttered toast. An elegant unwooded wine with a full creamy aftertaste.

这款酒散发出烤梨和黄油吐司的香味。一款未经橡木桶的优雅葡萄酒，回味具有丰满的柔滑口感。

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