



CRONIER
WINES



1698: CHARDONNAY

VITICULTURE:

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.

WINEMAKING:

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.

TASTING:

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



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Wines of Distinction