



Fine Wines **FRAM** *of Exploration*

SINCE 2013

**2016 FRAM CHARDONNAY****ORIGIN: ROBERTSON**

VINEYARD: From the lime rich soils of the Robertson appellation. The 2016 vintage came on the back of a very dry winter in 2015, this resulted in fruit ripening earlier in the season. Two vineyards were used to produce this wine, one showcasing early white stone fruit, and the second adding definitive riper fruit volume to the wine.

WINEMAKING: Wine was fermented in stainless steel tanks, fermentation took around 3-4 weeks to complete. After fermentation the wine was given a quick racking off the primary lees and left on the fine lees until bottling.

ALC: 12.99%**TOTAL ACID: 6.3 G/L****PH: 3.65****RESIDUAL SUGAR: 2.4 G/L**

FLAVOUR PROFILE: Green apple notes combines with dried hay flavours on the nose. The palate starts with a lovely nutty entry that rolls over into a full and rich tropical finish.

A perfect wine to partner foods showcasing the best seasonal ingredients.



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