

SAILING FORWARD



Fine Wines **FRAM** *of Exploration*

SINCE 2013

2017 FRAM CHARDONNAY

ORIGIN: ROBERTSON



VINEYARD: The grapes for this wine come from the area between Robertson, Bonnievale and McGregor. Lime rich soils make this area well suited to the production of high quality Chardonnay

WINEMAKING: The wine was cold fermented in stainless steel tanks and left on the gross lees for 3 months after the end of fermentation. There is also a Chenin blanc component to this wine. A small volume of Chenin blanc was vinified in the style of a red wine, whole bunch fermentation with aerated pumpovers for two weeks.

ALC: 12.35%

TOTAL ACID: 5.5 G/L

PH: 3.67

RESIDUAL SUGAR: 2.5 G/L

FLAVOUR PROFILE: White stone fruit and a fresh yellow citrus defines the first impression of this Chardonnay. The palate displays oats and hints of other dry cereals, backed by a seamless but lively crispness.



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