



HOOG & LAAG Chardonnay 2016

Certified Single Vineyard Wine

Certified Estate Wine

Vineyard Age: 13 years

Location: Red Karoo Clay Soil

Production: 4 Barrels made (170 cases)

Winemaking: The winemaking is kept simple and true

Manual Basket Press

Natural & inoculated fermentation

Barrel Fermented

No Malolactic Fermentation

Time on lees 12 months

2nd & 3rd Fill Barrels (French 225L)

Unfiltered

Analysis: pH 3.2 TA 7.3g/l RS 2.7g/l TSO₂ 109mg/l



Tasting notes: Beautiful nose with hints of grapefruit, white peaches, citrus blossoms and toasted hazelnuts. Soft and rounded wine with salted cashews and pecan shells on the aftertaste. Lovely texture. Lingering soft finish.

Drinking nicely now but can age 6-10 years easily.

