

PEARLSTONE CHARDONNAY 2020

This wine has citrus and nutty flavours with a creamy palate.

VITICULTURE

Origin: Coastal region Soil type:

Mostly decomposed granite

February 2020 Harvesting time:

Yield: 10 tons per hectare

VINIFICATION

Balling: 23° B at harvest Cold

Fermentation: Fermented in a

> combination of stainless steel tanks and French oak barrels. Kept on lees for six months prior to bottling.

TECHNICAL ANALYSIS

Alcohol: 13.5% Total acidity: 5,8 g/l 3,5 pH: Residual sugar: 3,0 g/I