



*Exceptional*  
E L E G A N C E

## *Chardonnay Pinot Noir*

VINTAGE: 2016

VARIETY: 61% Chardonnay, 39% Pinot Noir

WINE OF ORIGIN: Coastal Region

### IN THE VINEYARD:

Long cool nights during the ripening period of the Chardonnay and the Pinot Noir Grapes ensure finesse and elegance while still on the vines.

Once ripe, they are picked in the early morning chill to retain a crisp fruit expression in the wine.

### VINIFICATION:

After pressing and settling, 80% for the Chardonnay is fermented in stainless steel tanks. The remainder is wood-fermented and left on the lees for eight weeks.

The Pinot Noir is fermented at cooler temperatures to preserve the delicate red berry aromas. Gentle oak maturation imparts a final elegant touch of spice to this original blend.

### WINEMAKER'S TASTING NOTES:

Exceptional wine-making yields an incredibly sophisticated crisp, pale blush wine with outstanding finesse and elegance.

Hints of strawberry preserve impart an intriguing aroma, characteristic hints of ripe red berries are also evident.

A truly versatile Sommelier's wine, bliss to match with any cuisine. Best enjoyed in the fine company of exceptional friends.

### TECHNICAL ANALYSIS:

Alc: 13% vol

RS: 3.9 g/l

TA: 6.36 g/l

Ph: 3.34

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