

Freedom Walk Chardonnay 2014

Intense nose of citrus fruit, roasted almonds and oats. The palate is clean and fresh with a green apple-like acidity that carries the well-integrated wood and savoury flavours into a lingering dry finish. The perfect partner to a creamy mushroom soup or risotto and a crusty, savoury quiche.

Viticulture

Origin of Chardonnay:	Western Cape (Stellenbosch) region
Soil type:	Rich soils
Harvesting time:	February - March 2014
Yield:	Average of 9 tons / ha

Vinification

<i>Balling:</i>	<i>23.5°B at harvest</i>
<i>Fermentation :</i>	<i>On lees in barrels to just before bottling</i>
<i>Oaking:</i>	<i>225l third fill French oak barrels used</i>
<i>Aging:</i>	<i>Matured in French oak barrels for 12 months</i>

Technical Analysis

Alcohol	12.96 %
Total acidity	6.1 g/l
pH	3.55
Residual sugar	2.8 g/l

