



Tall horse

WINES
SOUTH AFRICA

A Different take on wine

Chardonnay 2016

Species: 100% Chardonnay

Vintage: The 2016 vintage was early and warm. Grapes were at optimum ripeness very early on compared to recent vintages. Ripe, soft acidity and typical varietal fruit flavours are characteristic of the season.

Habitat: Grapes were tracked from a variety of macro-climates ranging from warmer Southern slopes, basking in long hours of sunlight to cooler pockets of vines where African ocean breezes ensure ultimate expression of cultivar and land.

Gestation: The grapes were fermented at 14-16°C in stainless steel tanks on lightly toasted French and American oak for complexity and dimension. The young wine was racked and left on the fine lees for a further 2 months inviting further integration and intrigue before final filtration and bottling at our cellars in Wellington.

Character: Brilliant gold with broad tropical fruit top notes revealing a deliciously rich palate packed with forward ripe fruit flavours, layered with spicy vanilla and a fresh citrus finish.

For your drinking pleasure: A wonderfully expressive wine to drink immediately or within 2 years of vintage. Serve well chilled with fresh fish and seafood platters, roast chicken, creamy pastas and light summer salads.

Analysis:

Alcohol 13.5%

Residual Sugar 8.0 g/l

pH 3.5

Total Acidity 5.8 g/l

Environmental Intelligence: Tall Horse lightweight glass project saves 120kg of Carbon for every 1000 bottles. And we recycle.