

UJVA CHARDONNAY

VINTAGE 2021



TASTING NOTES

Medium bodied with fresh fruity flavours – lime, grapefruit and citrus. Light yellow with a hint of green. To be enjoyed now and within the next year.

ORIGIN AND CLIMATE

From selected vineyards in the prime red wine growing area of the Devon Valley near Stellenbosch. The climate is Mediterranean - summers are warm and dry, whilst sea breezes from the nearby False Bay cool the vineyards in the afternoons. The winters are wet and cold with a high average rainfall.

IN THE VINEYARD

The grapes are hand- harvested at optimal ripeness. They are then destalked, crushed and pressed. Thereafter the wine is inoculated with a selected yeast strain. Fermentation and maturation take place on fine lees for a total of 3 months. After fermentation, the wine is filtered and bottled.

FOOD PAIRING

It pairs well with baked pastas and seafood, particularly Sushi. It can also be enjoyed with cream-based curries and be served alongside cheese platters.

Serve at 11°-13°C.

TECHNICAL DETAILS

Alcohol : 13 %

pH level: 3.31

Acidity: 6.0 g/L

Residual : 2.6 g/l

Sugar

