

# MOUNT ROZIER

## WILD PEACOCK

CHARDONNAY 2022

**BLEND COMPOSITION** 100% Chardonnay

**ORIGIN** W.O. Western Cape

**TECHNICAL NOTES** All grapes were hand harvested early mornings at 22-24 balling from 3 different blocks to retain freshness and aromatics. Grapes were harvested at optimum ripeness. The grape was not de-stemmed and the whole bunches were lightly pressed to ensure good quality juice for fermentation. After pressing the juice is settled for 48 hours with a settling enzyme before it was racked and inoculated. The grapes from each vineyard were individually vinified. After fermentation the tanks were left on the lees for four months to accentuate the pronounced fruit character. Fermentation took about 15 days. After 4 months of lees contact the final blend was blended and bottling.

**TASTING NOTES** A bright yellow straw colour wine. This chardonnay offers a lot on the nose with ripe citrus, yellow apple, and some stone fruit. Mouth filling wine with a creamy texture that ends with a sweet sensation. It is a medium bodied white wine with a good balanced and crisp finish.

**WINE ANALYSIS**

Alcohol:	12.5 %
Total Acidity:	5.83 g/l
pH:	3.38
Residual Sugar:	2.50 g/l
Winemaker:	Leon Esterhuizen

