



Brink Family Vineyards Barrel Fermented Chardonnay 2017

main variety Chardonnay

vintage 2017

analysis alc: 13.5 | ph: 3.44 | rs: 2.8 | ta: 5.7 | va: 0.29

type White

producer Pulpit Rock Winery

style Dry

winemaker Dewald Huisamen

taste Fruity

wine of origin Swartland

body Full

tasting notes

The wine has ripe apple and citrus aromas with a hint of vanilla and attractive minerality. Mouth feel shows good volume and complexity.

blend information

100% Chardonnay

food suggestions

Delicious served with smoked salmon, creamy pasta dishes and matured cheeses
Serving Temperature: 12° C

in the vineyard

Geographical location: Riebeekberg
Vineyard: Trellised

about the harvest

Manual harvesting of grapes.
Yield: 8tons/ha

in the cellar

Fermentation maintained at a controlled temperature (16° -18° C) in 500L French oak barrels. After fermentation the wine was left on the lees for eight months. This lees was regularly stirred to enhance the complexity and body of the wine.