

  
**PULPIT ROCK**  
*Winery*

**TECHNICAL DATA SHEET & TASTING NOTES:**

**WINE:** Brink Family Vineyards Barrel  
Fermented Chardonnay

**VINTAGE:** 2018

**WINE OF ORIGIN:** Swartland

**WINE ELABORATION:**

Manual harvesting of grapes. Fermentation maintained at a controlled temperature (16-18°C) in 500lt 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.

**TECHNICAL INFORMATION**

Varietal composition:	100%
Type of wine:	White
Geographical location:	Swartland
Vineyard:	Trellised, 8 tons/ hectare
Alcohol:	13.58%
Total acidity:	5.5 g/l
pH:	3.39
Volatile acidity:	0.31 g/l
Residual sugar:	2.5 g/l

**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.  
Serving temperature: 12°C

**SERVING SUGGESTION:**

Delicious served with smoked salmon, creamy pasta dishes and matured cheeses

