



CREDO CHARDONNAY 2018

<i>Winemaker:</i>	<i>Bernard Claassen and Abraham de Villiers</i>
<i>Viticulturist:</i>	<i>Francois de Villiers</i>
<i>Cultivar:</i>	<i>100% Chardonnay</i>
<i>Appellation:</i>	<i>Stellenbosch</i>
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Background

Credo is Latin for “I Believe”. This distinctive Chardonnay our winemakers’ belief: To create an elegant, ever graceful and rewarding wine comparable with the world’s best.

The vineyards

The grapes are sourced from vineyards within the Stellenbosch area. Full ripe fruit was handpicked in the third week of February 2018.

The winemaking

The grapes were fermented in 300-litre French oak barrels. The wine was kept on the primary lees for eight months and batonaged monthly. Wine was then racked from primary lees and return to the same 300litre French oak barrels where it was aged for another three months (60% barrels were first fill and 40% were second fill).

Barrel selection was done in order to select only the best barrels. Lightly filtered before bottling.

Winemaker’s comments

Pale gold with hints of green. Voluptuous body with aromas of buttered toast and crème brûlée. Firm structure with a mélange of citrus, treacle toffee, melon and a hint of ginger. The finish is seamless and lingers long after the last drop.

Maturation potential:

Ready to be enjoyed now with a maturation potential of three to five years.

Food pairing:

Excellent served with rich chicken dishes, matured cheeses and fish curries.

SUITABILITY FOR VEGETARIANS OR VEGANS

Suitable for vegetarians but not for vegans.

Chemical analysis

<i>Alcohol:</i>	<i>14.4% by volume</i>
<i>Residual sugar:</i>	<i>3.3 g/l</i>
<i>Total acidity:</i>	<i>5.89 g/l</i>
<i>pH:</i>	<i>3.3</i>

