



POLO
CLUB

Memo

Chardonnay / Pinot Noir

VINEYARD: The grapes were sourced from cooler areas that are better for Chardonnay and Pinot noir. Majority of the grapes are from Durbanville.

WINE-MAKING: Grapes were hand-picked and bunch sorted. The varieties were harvested separately at optimal ripeness between 19-21 for the Chardonnay and slightly riper Pinot noir at 22.5. Each variety was fermented separately at between 11 and 14 degrees Celsius. After fermentation wine was racked and left on the fine lees to ensure a rounder and more complex mouth-feel.

COLOUR: Subtle peach/pink with light pinkish hue

NOSE: Vibrant Red fruits of Raspberry and Strawberry. Slight Candy Floss

PALETTE: Fruity and fresh with well defined notes of citrus – lemon and lime followed again with light red fruit on the aftertaste.

ANALYSIS:

Alc: 12.5 / Ph: 3.44 /

Residual Sugar: 1.9 g/L /

Total Acid: 6.09 g/L

