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Grand Duc Chardonnay 2017

VITICULTURE Vine age: 30 Years

Density: 4000 vines per hectare

Yield: 3 tons per hectare

A low canopy allowed optimal sunlight penetration. Minimal irrigation was used. The fruit ripened slowly allowing the development of small bunches with highly concentrated flavours.

VINIFICATION

ANALYSIS

Grapes were picked at 24.9°B and whole-bunch pressed to 1.4 bars of pressure. The juice was left to settle for two days and racked to barrel. Using only wild yeast, fermentation occurred over a one month period. The wine spent 24 months on the lees in 100% new, 300l and 500l French oak barrels.



R 3300 per case of 6

WINEMAKERS Alcohol: 14.50%

COMMENTS Total Acidity: 5.6 g/l
Residual Sugar: 2.5 g/l
pH: 3.41

PRODUCTION

This wine is rich and opulent, with an intense citrus and smoky peach character. Drink now or within 7 - 12 years from vintage.

2300 bottles

*Safrá 2017. Jantar em 01/10/2019. Belthazar Restaurant & Wine Bar,
Waterfront, Capetown/ZA.*