



CCM

(Chardonnay / Chenin Blanc / Marsanne)

Vintage 2020

Origin Tulbagh

In the Vineyard

The grapes are from trellised vineyards that produce between 10-12 ton/ha. The grapes were handpicked at optimal ripeness with 22-24°B sugar.

In the Cellar

Grapes were destemmed and pumped to static drainers. Only the free run juice was used. After settling the juice was fermented in 2nd fill French Oak barrels. No malolactic was done in order to preserve the freshness. The wine was matured for 9 months in barrels before bottling.

Tasting Notes

The wine is a bright green/yellow colour. The citrus from the Chardonnay, the tropical flavours from the Chenin Blanc as well as the nutty and spice from the Marsanne is prominent on the nose and on your tastebuds, leaving you with a long lingering and very pleasant aftertaste.

The 50% Chardonnay, 25% Chenin Blanc and 25% Marsanne makes this a well-balanced wine with well integrated wood flavours.

Chemical Analysis

Alc: 13.8%

TA: 5.8

Res Sugar : 1.6 g/l

pH: 3.48

