



OBiKWA

CHARDONNAY 2017

BACKGROUND

Taking its name from one of the early peoples at the Cape, these are down to earth, adventurous wines expressing their true varietal character and rich, ethnic charm. Palate pleasing with a sense of fun as depicted by the ostrich with its remarkable long neck, these wines are a tribute to the intrepid OBiKWA people for whom the ostrich represents a life force and trusted companion.

This wine is made in the Adam Tas cellars in Stellenbosch.

VINEYARDS

The grapes were harvested at 22° to 24° Balling from mid-February to early March. Each vineyard block was individually vinified. Some of the fruit was fermented with oak, while the balance was tank-fermented and left on the lees for a period of four months to ensure a concentration of flavours and creaminess on the palate.

WINEMAKING

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WINEMAKER'S COMMENTS

Colour: Straw yellow with tinges of green.

Bouquet: An abundance of pear and peach aromas and notes of oak spice.

Taste: Soft and creamy with marmalade and pear flavours followed by oak spice.

FOOD PAIRING

Enjoy with rich food dishes such as pasta, poultry and fish in creamy sauces as well as asparagus and melted butter, snails in garlic butter, Caesar salad, mild Indian korma and other creamy curries.

CHEMICAL ANALYSIS

Alcohol: 12,85% by volume

Residual sugar: 5,75 g/l

Total acidity: 6,35 g/l

pH: 3,41

