



BLACK MARBLE HILL CHARDONNAY 2020

Cellarmaster	Rolanie Lotz
Variety	Chardonnay
Origin	Paarl, Agter-Paarl
Soil Type	Mostly decomposed granite
Yield	8 tons per hectare
Wine Analysis	Alc 14%
	TA 5,9 g/l
	pH 3,7
	RS 2,5 g/l

VINIFICATION

Fermentation	100% spontaneous fermentation in oak barrels. The wine was kept on lees and stirred regularly.
Barrel Maturation	Only three 300L French oak barrels were made. Two new barrels and one second-fill barrel. Thereafter blended for the final bottled product.
Bottle Maturation	The wine is barrel matured for 11 months. Bottle matured for six months prior to release.

TASTING NOTE

The nose bursts with aromatics of lemon curd and orange blossoms. The palate is lit up on entry with bright and crisp acidity revealing layers of ripe nartjie and kei apple. The mid-palate is a wonderful mix of citrus notes fresh yellow lemon and orange marmalade with a creamy mouth-filling, layered with top notes of sweet baking spices. The wine finishes with pleasant lingering flavours of pressed lime leaves

FOOD PAIRING

Dishes with an extra degree of richness like eggs benedict and steak béarnaise. It also works well with grilled fish and vegetables such as mushrooms, corn, red peppers, and leeks.

AGING POTENTIAL

3-4 years

