

JOUBERT-TRADAUW

AGRI (PTY) LTD



JOUBERT-TRADAUW CHARDONNAY 2023



OWNER & ADDRESS	Meyer Joubert, Tradouw Vallei, Barrydale, 6750, RSA 33° 55' 26.4" S / 020° 35' 40.6" E
VARIETIES	Chardonnay upright, on trellis system
APPELLATION & YIELD	W.O. Tradouw, 7 tons per hectare
ALT & ORIENTATION	455m, South facing slope, 50km from the Indian Ocean
SOIL TYPE & RAIN	Karoo shale, mixed with clay, 300mm rain per annum
CLIMATE	Continental: Dry summer days with cool evenings Cool ocean breezes flow freely into the valley & extend ripening
MACERATION	Barrel fermentation
FERMENTATION	Hand-punched down, wild yeast (natural) for 14 days
AGEING	Twelve months, 300L Burgundy barrels, 30% new, 35% 2nd and 35% third, sur lie
FILTRATION	Unfiltered
PRODUCTION	7 000 Bottles
WINEMAKER'S NOTES	Made from delicious fruit grown in the beautiful Tradouw Valley. Elegant and feminine with fynbos floral. Hints of toasted almonds, honey and vanilla. Lively and a full mouth Chardonnay fruit, complemented by citrus burst on finish. Drink now to 2028.
SERVING ADVICE	Enjoy this wine as aperitif with friends. The fresh fruit-driven style will complement a fresh green salad with camembert and citrus; fresh fish, prawns, crayfish/lobster, a seafood risotto and asparagus. Decant before drinking.
ANALYSIS	Alcohol 13.5% TA 5.8 g/l pH 3.53 R.S. 3.1 g/l

Taste the Klein Karoo

TRADOUW VALLEY | WESTERN CAPE | SOUTH AFRICA

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