

CREATION ESTATE CHARDONNAY 2023

Chic Chardonnay

Glorious layers of sunkissed pear and peach enhanced by fresh minerality and hints of spice.

Terroir

Wine of Origin: Cape South Coast

Soil: Decomposed Bokkeveld shale

on clay-loam

Elevation: 270 m

Vintage

Harvest Date: End February 2023

Rainfall: 820 mm

Ripening: Long ripening period

Avg Temp: 22° C

Analysis

Alcohol: 13,5 vol%
Total Acid: 7.0 g/l
pH: 3.3
Residual Sugar: 1.3 g/l



Vinification

100% Chardonnay. Hand-harvested. Barrel-fermented in 10% new oak and 90% second and third-fill French oak barrels. Left on lees for another 10 months while undergoing malolactic fermentation.

Viticulture

Trellising System: 7-wire Perold
Vine Age: 8-18 years
Clones: 95, 96, 548, 760
Rootstock: R99, R110, 101-14 MGT







CREATION