

By The Waters African Trade

Glenwood

CHARDONNAY 2022



100% STONE & STEEL



**ALCOHOL
CONTENT**

14,5% Vol.



**VINEYARDS
& SOIL**

Grapes were picked at 24.2°B and whole-bunch pressed to 1.4 bars of pressure. The juice was left to settle for two days and racked to barrel. Using 100% wild yeast, fermentation occurred over an 11- day period. The wine spent 8 months on the lees in 30% new French oak and 70% second and third fill barrels.



VITICULTURE

Vine age:12 years A low canopy allowed optimal sunlight penetration. Minimal irrigation was used. The fruit ripened slowly allowing the development of small bunches with highly concentrated flavours.



AWARDS

SGold - Gilbert & Gaillard
International Challenge
2022



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CHARDONNAY 2022



100% STONE & STEEL



**ALCOHOL
CONTENT**

13% Vol.



**VINEYARDS
& SOIL**

Grapes were harvested at 22.7°B and whole-bunch pressed to a low 1.4 bars of pressure. Fermentation occurred over a 14 day period. The wine spent five months on the gross lees before stabilisation, filtration and bottling.



VITICULTURE

Vine age: 11 years Density: 4000 vines per hectare Yield: 10.0 tons per hectare A low canopy allowed optimal sunlight penetration. Minimal irrigation was used. Fruit ripened slowly allowing development of small bunches with highly concentrated flavours



**WINEMAKER'S
COMMENTS**

Elegant orange blossom and lime aromas on the nose, supported by green apple and lime flavours on the palate. This wine's crisp and refreshing features are perfectly balanced with a lingering finish.

