



# JOUBERT-TRADAUW CHARDONNAY 2023

## OWNER & ADDRESS

Meyer Joubert, Tradouw Valleij, Barrydale, 6750, RSA | 33°55' 26.4" S / 020°35' 40.6" E

## VARIETIES & VITICULT.:

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.

## FERMENTATION

Barrel fermentation

## AGEING

Twelve months, 300L Burgundy barrels, 30% new; 35% 2nd and 35% third, sur lie

## FILTRATION

Lightly filtered

## PRODUCTION

8000 Bottles

## ANALYSIS

Alcohol	12.5%
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TA	6.0 g/l
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pH	3.62
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R.S.	3.1 g/l
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## 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.

*Taste the Klein Karoo*