



The Game Reserve Chardonnay 2018

main variety Chardonnay

vintage 2018

analysis alc: 13.77 | rs: 3.46

type White

producer Game Reserve Wines

style Dry

winemaker The Game Reserve

taste Fruity

wine of origin Western Cape

tasting notes

Aromas of zesty citrus fruit, lemon curd and a hint of crushed oyster shell follow through to a palate redolent of fresh lemons, limes and grapefruit. The finish has a chalky minerality complemented by elegant, creamy oak tones.

blend information

100% Chardonnay

food suggestions

Delightful when paired with rich seafood dishes, grilled calamari and citrus chicken salad.

in the vineyard

Robertson Red Karoo soils with rich limestone and free lime content situated on ancient terraces of river relics. Vineyards producing 8 to 10 tons per hectare. Exciting new Chardonnay clones add a new dimension in flavour and structure.

in the cellar

100 % Whole bunch handling to ensure elegance and finesse. 30 % of the Chardonnay underwent natural fermentation in both barrel and tank. Fermentation in 20% new, 20% 2nd fill and 20% 3rd fill French oak. The balance of the wine is cold fermented in stainless steel tanks. Malolactic fermentation is not encouraged. Left on lees in the barrel for a total of 11 months.