



BOTANICA

WINES

THE MARY DELANY COLLECTION

CHARDONNAY

— 2018 —

IN THE VINEYARD

Wine of Origin : Hemel-en-Aarde Ridge

Altitude: 350m

Distance from sea: Approximately 30km

Soil : Clay loam with decomposed Bokkeveld shale

IN THE CELLAR

The hand-picked grapes were whole bunch pressed to tank, and the juice was cold settled at 10° C for two days. It underwent spontaneous fermentation in neutral 400L French oak barrels and was aged on its lees in barrel for 9 months.

TASTING NOTES

The wine is pale straw in colour and shows inviting citrus aromas on the nose. On the palate, vibrant lemon and lime zest and a slight pithy character are underpinned by delicate pastry flavors. Taut acidity drives a fresh, clean finish.

ACCOLADES

Tim Atkin MW : 90 points



Alc : 13.5%
TA : 5.7 g/l
RS : 1.7 g/l
pH : 3.22

Vegan friendly

Production : 1595 bottles



www.botanicawines.com

Devon Valley Road - Stellenbosch