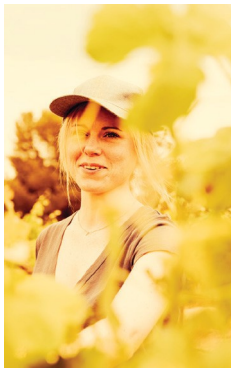




Made by
friends.



Enjoyed by
friends.



Little Things

CHARDONNAY

VINTAGE CONDITIONS

Wet conditions prevailed in early winter replenishing the soils of the vineyards. From August until mid-summer, dry conditions were experienced that were ideal for the vines to flourish and develop their protective canopies. January was very mild and at times even cool, allowing the Chardonnay grapes to develop intense characters. Rain fell in the middle of January but was followed by warm to mild weather allowing for a trouble free harvest of Chardonnay grapes full of flavour

TERROIR/SITE

The Chardonnay grapes are grown on a range of red sandy soils over limestone. Carefully controlled irrigation of these individual sites promotes well-balanced canopies so that the fruit ripens in dappled light allowing optimal fruit flavour to develop.

WINEMAKING/VITICULTURE

Our winemaking is focused on minimal intervention to give our Chardonnay depth, complexity and personality.

TASTING COMMENT

Pale straw in colour. Classic Chardonnay aromas of fresh white peach and ripe melons. The palate has rich fruit flavours and creamy textures perfectly balanced by crisp acidity entices the palate from the first glass to the last

LITTLE DETAILS

Alc/Vol: 13.0%
pH: 3.47
TotalAcidity: 6.5 g/l
Vegan Friendly



www.littlethings.wine