



TANGLED TREE



BUTTERSCOTCH CHARDONNAY

CELLARMASTERS NOTES:	Expressive with lovely aromas of butterscotch and crème brûlée is balanced by the subtle intensity of the fruit in this Chardonnay. The palate is round, creamy and full - making every glass of this wine as enjoyable as the next.
STYLE:	A lightly wooded, medium bodied dry white wine.
CULTIVAR:	100% Chardonnay
TONS PER HECTARE:	11t/ha
AGE OF VINE:	10 Years old
SOILS:	Well drained alluvial sandy soil
TRELLISING:	4 Wire Perold system
IRRIGATION:	Drip irrigation controlled by a computer system through meters and tensiometers.
HARVESTING:	Early morning hand-picked
VINIFICATION:	Fermented and matured for 5 months on 100% French Oak staves.
ANALYSIS:	Alc: 13.60% R/S: 5.3g/l T/A: 5.6g/l pH: 3.2
MATURATION POTENTIAL:	2 years
CASE SIZE:	12 x 750ml
BOTTLE BARCODE:	600 2269 001 204
CASE BARCODE:	1600 2269 001 201



AWARDS

- 2018 Ultra Value Wine Challenge, Gold
- PET Eco Friendly
- IPW
- 2016 Ultra Value Wine Awards, Double Gold

FOOD SUGGESTIONS

Good with creamy pasta dishes, roast pork, veal, grilled fish, cape salmon, shellfish, chicken and creamy cheeses.

UNBREAKABLE... so no wastage!