

Fine Wines **FRAM** *of Exploration*

SINCE 2013

2018 FRAM CHARDONNAY
ORIGIN: ROBERTSON

VINEYARD: The grapes for this wine come from the area between Robertson, Bonnievale and McGregor. Lime rich soils make this area well suited to the production of high quality Chardonnay. The 2018 harvest came on the back of a very dry winter in 2017, crops were down in general and ripeness higher.

WINEMAKING: The wine was cold fermented in stainless steel tanks and left on the gross lees for 4 months after the end of fermentation.

ALC: 14.1%
TOTAL ACID: 5.6 G/L
PH: 3.38
RESIDUAL SUGAR: 2.1 G/L

FLAVOUR PROFILE: Primary attack includes yellow lemon peel and citrus sherbet leading towards balanced but still prominent ginger and cinnamon spice. The palate displays similar bright citrus flavours on the front developing into stone fruit about to ripen. Will pair beautifully with summer salads, grilled root vegetables, roasted and barbecued seafood or most lazy evenings at home.



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