



CREATION ESTATE CHARDONNAY 2024

Chic Chardonnay

Glorious layers of sunkissed pear and peach enhanced by fresh minerality and hints of spice.

Terroir

Wine of Origin: Cape South Coast
Soil: Decomposed Bokkeveld shale on clay-loam
Elevation: 270 m

Vintage

Harvest Date: End February 2024
Rainfall: 1236 mm
Ripening: Long ripening period
Avg Temp: 22° C

Analysis

Alcohol: 13,5 vol%
Total Acid: 6.4 g/l
pH: 3.2
Residual Sugar: 1.6 g/l



Vinification




100% Chardonnay. Hand-harvested. Barrel-fermented in 10% new oak and 90% second and third-fill French oak barrels. Left on lees for another 10 months while undergoing malolactic fermentation.

Viticulture

Trellising System: 7-wire Perold
Vine Age: 9-19 years
Clones: 95, 96, 548, 760
Rootstock: R99, R110, 101-14 MGT



CREATION

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