

Fresh & fabulous. South Africa's answer to Chablis

THE FIRST LADY CHARDONNAY 2018

Are you a part of the ABC club? Cancel your membership. If you've been avoiding Chardonnay, because oak isn't your thing, do a pivot here. Our First Lady Chardonnay 2018 is made in a lean style with that distinctive minerality.

We pick the grapes early in the morning to preserve the Chardonnay's varietal fruit characteristics. The wine is fermented in stainless steel tanks, to ensure it retains the freshness that we know you love. We stir up the yeast cells in the tank as it ferments to give it extra complexity and roundness.

Pale straw colour in colour with flecks of green when it catches the light: this wine is drenched in citrus—lemon, lime and orange peel—with a healthy dose of apple blossom fragrance, which hints to its ethereal nature. On the palate just-ripe pineapple, apple and a lemony freshness is underscored by a subtle wet

stone salinity. A gently textured mouthfeel draws into a bright yet lingering acidity.

Twist open and share generously with friends over a table laden with Mediterranean mezze. We also love it with a lemony roast chicken; grilled, smoky swordfish with a pineapple salsa; or an unctuous pork belly served with caramelised apples. Fatty, rich dishes work well as the acidity of the wine neatly cuts through the fat and refreshes your palate to go back for another bite.

Oh, and you're allowed to get fresh with this wine. We release this wine young, so it can deliver the full benefit of its freshness, but it can also easily age up to two years if stored correctly.

TECHNICAL ANALYSIS: Alc 13% - TA 6.1 - RS 2.3

