

# Willow Way

## No2 Chardonnay Pinot Grigio



Appellation : Western Cape  
South Africa

Varieties : 80% Chardonnay  
20% Pinot Grigio

Harvest Date : February and March

Analysis : Alc: 13.0% ; RS: 2.0 ; pH: 3.5 ; TA: 5.3

Vinification : Juice was fermented in stainless steel tanks for three weeks at 13°C. Wine was left on the gross lees where batonage was applied for a week. Wine was then rack and left on the fine less till right before bottling.

Tasting notes : Floral and citrus fruit aromas lead to flavours of apple and tropical fruit on the palate, accompanied by pear and peach characteristics. It is a clean, medium-bodied wine, with crisp acidity and a long finish.

Food pairing : A good match with Butter chicken, dep fried camembert, veal or lobster.