

KOELENBOSCH CHARDONNAY METHODE CAP CLASSIQUE 2024

Elegant aromas of citrus blossom and crisp green apple are complemented by notes of fresh lemon zest and delicate brioche derived from 12 months of lees ageing. Subtle hints of white pear and crushed stone add depth and complexity to the bouquet. The palate is fresh, refined and beautifully balanced, with vibrant acidity carrying layers of citrus and orchard fruit, while a gentle biscuit nuance lends texture and sophistication without overpowering the wine's vibrant, fruit-driven character.

FOOD PARTNERS

Ideal with fresh oysters, tempura prawns, sushi, light salads, soft cheeses, or enjoyed on its own as an elegant aperitif.

ANALYSIS

Alcohol	: 12.07 %
Sugar	: 1.1 g/l
Total Acid	: 5.6 g/l
pH	: 3.31

