

# FOUR COUSINS

## FOUR COUSINS COLLECTION CHARDONNAY



<b>CELLARMASTER'S NOTES:</b>	A dry, well balanced wine with a clean citrus and light smoky, vanilla and nutty tones on the palate.
<b>STYLE:</b>	Fruit driven dry white
<b>CULTIVAR:</b>	Chardonnay
<b>TONS PER HECTARE:</b>	11t/ha
<b>AGE OF VINE:</b>	10 Years old
<b>SOILS:</b>	Well drained alluvial sandy soil
<b>TRELLISING:</b>	4 Wire Perold system
<b>IRRIGATION:</b>	Drip irrigation controlled by a computer system through meters and tensiometers.
<b>HARVESTING:</b>	Early morning hand-picked.
<b>VINIFICATION:</b>	Grapes are hand-picked, crushed and juice is cold settled. Fermentation temperatures is kept low and post-fermentation lees contact is given to enhance the flavour, structure and mouth feel of the wine.
<b>ANALYSIS:</b>	Alc: 13.58% R/S: 5.1g/l T/A: 557g/l pH: 3.37
<b>MATURATION POTENTIAL:</b>	18 - 24 months
<b>CASE SIZE:</b>	6 x 750ml
<b>BOTTLE BARCODE:</b>	600 226 900 3314
<b>CASE BARCODE:</b>	1600 2269004 387

### FOOD SUGGESTIONS

Good with creamy pasta dishes, roast pork, veal, grilled fish, salmon, shellfish, chicken and creamy cheeses.

**AWARDS  
& ACCOLADES:**

New Release