



# Ladybird

VINEYARDS

STELLENBOSCH



## Ladybird White 2022

WINEMAKER	Francois van Zyl
COMPOSITION	100% Chardonnay
ORIGIN	Western Cape
AGE OF VINES	5 – 15 years on average
IRRIGATION	Dry land vineyards and supplemental when needed
SOIL TYPE	Oakleaf and Vilafontes
YIELD	5 tons per hectare
AGEING POTENTIAL	2-6 years from vintage
PRODUCTION VOLUME	2 300 cases (6 x 750ml)
FOOD PAIRING	Creamy mushroom risotto   Game fish

## VINTAGE CONDITIONS

2022 was a much cooler and later vintage than average, the slow ripening conditions resulted in exceptional vintage for our estate with concentrated fruit development and palate weight. All our grapes are farmed organically and are estate grown.

## WINEMAKING / MATURATION

The grapes were handpicked in the early morning the whole bunches were pressed with no additions to the juice. 30 % of the wine is fermented in new oak barrels, while the remaining 70% in concrete eggs. The wine undergoes natural fermentation and stays on the lees for 8 months after fermentation is completed. No sulphur is added. We chose to use less oak in this vintage to express freshness and pure Chardonnay fruit. The wine is filtered before bottling.

## TASTING NOTES

Lovely, light straw colour with a slight green tint. A complex nose with hints of fresh hay, citrus, pineapple, white nectarine, butterscotch and caramelised toffee. A juicy fresh palette with loads of fruit, well supported with a lingering lime-like acidity. A fresh, light, charming and hugely enjoyable wine. A perfect wine to enjoy on its own, but will compliment many summer lunchtime dishes such as salads, gourmet sandwiches, sushi, quiche, grilled calamari.

ALC 12.75% | RS 3g/l | TA 5.4g/l | pH 3.56 | FREE SO<sub>2</sub> 48 mg/l | TOTAL SO<sub>2</sub> 104 mg/l | VA 0.69 g/l

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