



GOEDVERWACHT
FAMILY WINES

MAXIM CHARDONNAY

A complex, well-made wine with citrus and biscuity aromas on display. This full-bodied wine has a velvety, creamy palate, good acidity, and well-integrated oak aromas.

19-year-old vineyard standing in limey soil with high clay content on a flat terroir. Rootstock Richter 110, CY3 clone.

A relatively cool ripening season and virtually no rain during the harvest ensured that the grapes were received in a good, healthy condition. A short heat wave caused sugars to climb rapidly in a short period of time at the end of January. This, however, had no detrimental effect on the quality of the grapes.

The grapes were harvested during the cool time of the day at 24 B. After crushing the grapes, we separate the juice and cool it down to 12 degrees Celsius to settle overnight. Minimum SO₂ was used, and dry ice was used throughout to prevent oxidation. The clear juice was syphoned into French oak barrels (40% new, 300 l) after it was inoculated. Fermentation took place at about 17 degrees Celsius for 4 weeks. After fermentation, the wine was left on its lees in the barrels for 6 months. SO₂ was added during the first two months of barrel ageing. The wine was then racked from the barrels, stabilised, filtered, and bottled.

Enjoy this fantastic wine with butter chicken or line fish.



VINTAGE	2024
VARIETY	100% Chardonnay
CATEGORY	Maxim
ORIGIN	Robertson Valley, Western Cape, South Africa

ALCOHOL	13 vol%
SUGAR	2.8 g/l
PH	3.47
ACIDITY	6.3 g/l
VA	0.55