



GOEDVERWACHT
FAMILY WINES

GREAT EXPECTATIONS CHARDONNAY 2026

Pineapple and citrus aromas are complemented by soft vanilla notes from judicious oaking.

A 20-year-old vineyard stands on a well-drained loamy soil with some limestone. Rootstock Richter 110 and clone CY3.

A warm and dry season, with high temperatures in January. The grapes achieved ripeness quite easily with slightly higher alcohol levels and lower acidities. Overall, the dry weather ensured healthy grapes and wines with pronounced fruit and easy drinkability.

The grapes were crushed and destemmed into the drainers. Only free-run juice was used for vinification. The fermentation was done in stainless steel tanks, with French oak Viniblocks added at a 1.5 g/hl dosage. Vin13 was the yeast strain used, and the juice was fermented at 16°C. After fermentation, the wine was left on the gross lees without SO₂ for 2 months, after which the wine was racked, sulphured, fined and bottled.

The wine has ample citrus and stone fruit flavours on the nose. The palate is full-bodied and fruity, with the oaking adding extra depth of flavour and complexity to both nose and palate. Ideal with fish and white meat dishes.



VINTAGE	2026
VARIETY	Chardonnay
CATEGORY	Great Expectations
ORIGIN	Robertson Valley, Western Cape, South Africa

ALCOHOL	13 vol%
SUGAR	2.5 g/l
PH	3.5
ACIDITY	5.5 g/l
VA	0.55