



MAN Family Wines Padstal Chardonnay 2024



This elegant and well-balanced wine shines a spotlight on the delicate, fruit-forward virtues of the Chardonnay grape. Padstals, or roadside farm stalls, are familiar sights along our rural roads. Showcasing local produce and handicrafts, these stalls are an endearing window into the diverse communities of South Africa.

WINE DESCRIPTION

Our Padstal Chardonnay is a delicate balancing act of crisp and zesty fruit, a smooth mouthfeel and subtle oak flavours. This elegant wine appeals not only to seasoned Chardonnay drinkers, but also to those looking for a fresh interpretation of the classic varietal.

COLOUR: Pale straw.

AROMA: Pineapple, orange marmalade and butterscotch.

PALATE: Zesty lime, lemon and white peach.

BODY: Crisp and fresh, medium texture on the palate, with a creamy mouthfeel.

TECHNICAL DETAILS

VARIETAL: 92% Chardonnay, 4% Muscat d'Alexandrie, 4% Viognier.

GRAPE SOURCE: Cape Coast

ALCOHOL: 13.5%

RESIDUAL SUGAR: 3.8

TOTAL ACIDITY: 6.2

VINTAGE

The MAN vineyards looked absolutely fantastic throughout the growing season, with full, rich green canopies. Yields were relatively low this year. The quality, though, was overall high.

VINEYARDS

The Chardonnay vineyards are located in the Agter-Paarl region of the Cape Coast. Soils are primarily Malmesbury Shale, which add minerality and fresh acidity. Dry-farming gives low yields of ripe, intensely flavoured grapes.

WINEMAKING

The grapes were hand harvested and fermentation took place in a combination of stainless steel tanks ($\pm 85\%$) and neutral oak ($\pm 15\%$). To preserve freshness, the tank fermented portion had no malolactic fermentation. The remainder is barrel matured with lees stirring for 3 months. After 6 months, the tank and barrel portions were blended together, and the wine was fined and filtered before bottling.

SUSTAINABILITY & PRODUCTION

Integrated Production of Wine (IPW) Certified.

This wine is vegan-friendly.

CLOSURE: Screwcap