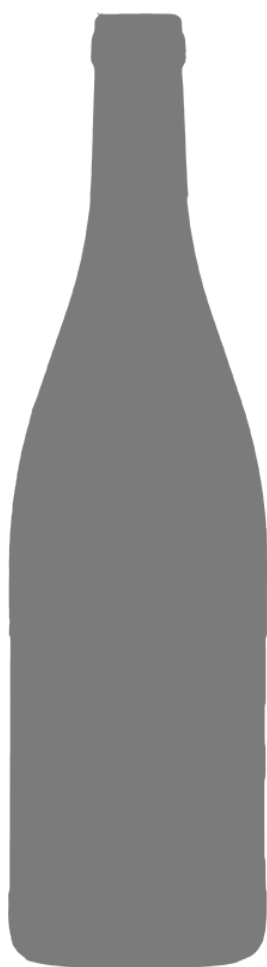


JOHAN HERMAN MEYER

PALMIET CHARDONNAY

Swartland , South Africa



Availability	Private import
Human	Johan Herman Meyer
Millésime	2016
Appellation	Elgin WO
Sols	Schist "Koue Bokkeveld" Sandstone Clay
Altitude Des Vignes	320 meters above sea level
Orientation	South-West
Cépages	100 % Chardonnay
Viticulture	Organic
Palissage	Guyot
Pi/Hect	3 000 ft/ha
HI/Hect	30 hl/ha
Vendanges	Hand harvested
Vinification	Pressing on whole bunch
Levures	Indigenous
Élevage	500L old french oak barrels and concrete tank in assamblage
Volume D'alcool	13% alc./vol.
Sulfites	16 mg/l
Sucre Résiduel	2.8 g/l
Acidité Totale	6.4 g/l
Color	Light yellow
Degustation	Nice aromas of lime and white fruits, some mineral notes and an excellent integration of the wood. In the mouth beautiful structure mixing cream and citrus.
Temperature Of Service	12-14 °C