



LA CLÉ

FRANSCHHOEK

*Chardonnay*

2022

This wine was vinified by winemaker Tim Hoek, using only the finest grapes to honour and celebrate the history of the Pawlowski family's magnificent property, located in the beautiful village of Franschhoek.

The slow ripening with a cooler February and March produced wines of great quality and acidity. The Chardonnay has a lingering acidity and bright yellow fruit notes on the palate.

**Appearance:** A pale golden colour with a bright, clear edge.

**Nose:** Vibrant citrus characteristics, combined with hints of yellow and stone fruit, are balanced by a lively acidity that tempts interest.

**Palate:** A rich entry that shows rich pineapple, apricot and peach flavours, resulting in a generous mid-palate weight. The richer notes are elegantly lifted by a balanced acidity on the side-palate, emphasised through lighter aromatic notes of orange blossom and lemon rind.



**Grape Varietal**  
100% Chardonnay

**Wine Body**  
Mid-Full

**Total Production**  
2517 Bottles

**Serving Temperature**  
7°C – 12°C

**Maturation Potential**  
5 – 7 Years

**Vineyard Yield**  
6 Ton / ha

**Serving Glass**  
Burgundy White

**Decanting Time**  
Not Advised

**Alcohol Volume**  
12.50 %VOL

**Residual Sugar**  
2.4 g/l

**Total Acidity**  
5.65 g/l

**pH Balance**  
3.45

