False Bay Crystalline Chardonnay, WO Coastal Region 2025

FBW0352025

False Bay Vineyards

— Coastal Region, South Africa

Crisp, unoaked, naturally fermented Chardonnay with purity of fruit and good depth of flavour from extended lees ageing.

Production

The grapes for False Bay Crystalline Chardonnay stem primarily from a single vineyard in Stellenbosch located next door to one of the region's most lauded proponents of this noble cultivar. This coastal vineyard, gives lower yields, smaller berries which maintain their own natural acidity, thus obviating the need to add acid during the winemaking process. Made by Waterkloof's talented young Cellarmaster Nadia Langenegger. Balanced grapes are hand harvested, fermented spontaneously with wild yeast in stainless steel tanks and then left on lees for a minimum of six months before bottling. No additions other than sulphur as a preservative. Grown, made and bottled in South Africa.

Tasting note

Wild yeast fermentation, low yields and naturally balanced grapes inform this ripe unoaked textural Chardonnay. Extended time on the lees adds nutty and toasty notes. Intense yet delicate right through to the finish.

Food Match

Serve with roast chicken, pasta and creamy sauce or grilled tiger prawns.

ABV:
12.50%

Case/Bottle Size:
6x 75cl

Closure:
Please Select

Category:
Sustainable

Appellation:
WO Coastal Region

Winemaker:
Nadia Langenegger

Grape Varieties:
Chardonnay 100%

Suitable for:
Vegan

Allergen Info:
Contains Sulphites and No Other Allergens

Bottle Barcode:
16009650000133