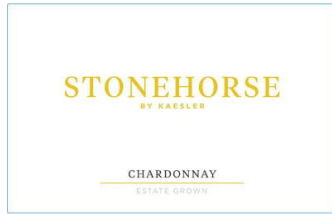


Kaesler Wines

Stonehorse Chardonnay by Kaesler

Harvested in the early hours of the morning. Crushed very cold and lightly bag pressed, it is then left to sit to let the heavy solids settle before starting the ferment. After around 14 days of fermentation the wine was racked and kept cold before filtration and bottling.



Grape varieties Chardonnay

Soil Decomposed slate over slate

Tasting notes

Silky fabric with lemon/mango/mandarin woven in. Blanket stitched with pineapple and banana. Full bodied with nice acid lines.

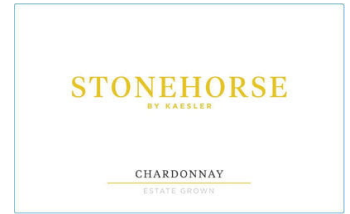
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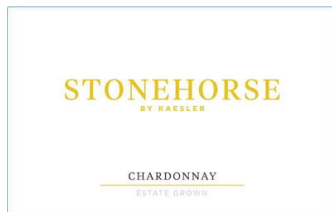
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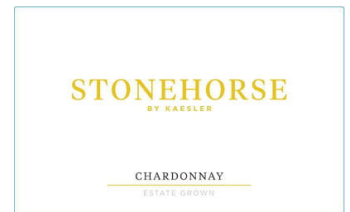
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