



GHOST GUM WHITE 2023



WINEMAKER'S NOTES

WINEMAKER: CRAIG M^CNAUGHT

Ghost Gum White is our flagship white wine, made up entirely of Chardonnay from two unique vineyards on Stony Brook. 100% barrel-fermented in 60% new French oak barriques and matured for 12 months, this wine is supremely focussed, highlighting the brightness of Chardonnay grown in Franschoek's Bo-Hoek. The early picking dates of the grapes ensure lively acidity and ageing potential. The juice was fermented at high turbidity to create richness and length in the wine, without the need for lees-stirring.

TASTING NOTES

Citrus peel and steely minerality give way to stone fruit with a hint of caramel on the nose. The palate is plush and concentrated, showing bright passion fruit and pear. Brisk acidity and a generous, savoury finish. Drink now or cellar for up to 5 years from vintage. A great pairing for creamy, pasta dishes.

ANALYSIS

Alcohol:	12.66%
Sugar:	2.0 g/l
Acidity:	6.0 g/l
pH:	3.48