

WELTEVREDE

JONKER FAMILY ESTATE



PREMIUM CHARDONNAY

VINTAGE: 2026

SOIL: Plains of chalk with limestone chunks and alluvia with sandstone pebbles.

VINEYARD: Both young and mature Chardonnay selected for their flavour and fruit intensity.

WINE MAKING: Focus on purity of fruit flavours.
100% unwooded Chardonnay.

TASTING NOTES: A delicious fruit salad of Chardonnay flavours ranging from hints of citrus to stone fruit like peach and apricot, finishing well rounded and smooth.

ANALYSIS: Alc: 13.21 | TA: 6.1 | RS: 2.2

WINEMAKERS: Philip Jonker & Abraham Wentzel

FOOD PAIRING: The versatile one to partner with most everyday foods from salads to pastas, seafood, white meat or just a great one to snack with.