



Lovely Creatures

2024

CHARDONNAY

Western Cape - South Africa



VEGAN

Stats

Grapes: 100% Chardonnay
Vineyard: Stellenbosch
Vine Age: 10-20-years-old
Soil Type: Schist
Viticulture: Conventional
Fermentation: Inoculated – stainless-steel
Skin Contact: None
Aging: 6 months in stainless-steel
Alcohol: 13%
pH: 3.46
Total Acidity: 5.6 g/L
Total SO2: 33 ppm
Total Production: 708 cases
UPC: 0788115423623

About

Playing with Chardonnay is something Stephanie loves to do, even if it is not a part of the Thistle & Weed selection (her main project). In 2024, the fruit was once again sourced entirely from Stellenbosch, this time mostly on schist soils. It was a warmer vintage and a great year for whites, with good volumes of healthy fruit and wonderful, rich expressions while maintaining balanced acidity. Along with Pinotage and Cabernet Sauvignon, this Chardonnay is a mainstay in the Lovely Creatures lineup, named in honor of insects thriving in the vineyards, increasing the biodiversity and diversity, supporting a balanced ecosystem.

The Chardonnay was hand-harvested and de-stemmed with a gentle pressing to stainless-steel tanks. The juice fermented at a rather cool temperature, and after 14 days the fermentation went dry. The wine remained in tank to mellow out. After six months of aging, the wine was bottled with a crossflow filtration and dose of sulfur. No fining.

Tasting Notes

Medium-bodied and rich, this kicks off with aromas of pear, vanilla, and oats. The palate shows zesty citrus and it's got this great tension that keeps you coming back for more.



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