

WANDERING CELLARS

LIMITED RELEASE HANDCRAFTED WINES

2024 Chardonnay Hemel-en-Aarde Ridge

Release Date	September, 2026
Vineyard Location	Babylonstoren Vineyard, Hemel-en-Aarde Ridge, Hermanus, South Africa
Varietal Composition	100% Chardonnay
Viniculture	Alcohol = 13.0% pH = 3.30 TA = 7.0 g/L RS 1.9g/L
Winemaker's notes	This Chardonnay was aged for 10 months in a neutral 400-liter French oak barrel. Sur lies aging with occasional "Bâtonnage", being mindful of keeping the wine fresh. (The French term for stirring settled lees back into wine). Minimal malolactic fermentation to keep the wine fresh.
Tasting and	Aromas of peach, apricot and golden apples are layered with fresh lime zest, subtle creamy notes and a touch of flint and smoke. On the palate, the wine is rich and rounded, with juicy orchard fruit balanced by bright, refreshing acidity. A subtle mineral character carries through to a long, clean finish, leaving the wine fresh, vibrant, and beautifully balanced.
Food Suggestions	Enjoy this refreshing wine with light and delicate food such as raw and lightly cooked shellfish, light crab and prawns, steamed or grilled fish, pasta, or risotto with spring vegetables. Only 466 bottles produced.



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