



HELDER CREST

- SOUTH AFRICA -



CHARDONNAY 2025

G&G

GILBERT & GAILLARD 2025

91 Points - Double Gold



OVERVIEW

Crafted from selected vineyards in the Helderberg region of Stellenbosch, this Chardonnay combines freshness, texture and subtle oak influence, reflecting the balance and elegance characteristic of premium Stellenbosch white wines.

ORIGIN

Helderberg, Stellenbosch, South Africa. Maritime-influenced vineyards on granite and shale soils.

VINIFICATION

Cool fermentation, brief skin contact, three months in French and American oak, followed by lees ageing.

ANALYSIS

Alc. 13.5% | TA 5.5 g/L | pH 3.3 | Dry-off dry

TASTING NOTES

Citrus, ripe apple and white peach supported by toasted almond, gentle vanilla and a clean, harmonious finish.

FOOD PAIRING

8–10 °C | Seafood, poultry, creamy pasta dishes and soft cheeses.