

MANOR BORN
CHARDONNAY SEMILLON
WINE OF ORIGIN FRANSCHHOEK

For Manor Born we've homegrown our Chardonnay and matured it in a selection of French-oak barrels. We've then added a touch of our not-so-secret ingredient, Franschhoek Semillon.

You can expect lemon curd and zesty rind on the nose. This theme continues through to the palate, which shows distinct ripe lemon and the classic roundness of a Franschhoek Chardonnay.

CELLAR

77% Chardonnay & 23% Semillon
57% New Oak Barrels
11 Months Maturation in Barrel
12 Months Bottle Maturation
700 cases per vintage

TECHNICAL ANALYSIS

Alcohol by Volume	Total Acidity	Residual Sugar	pH
13.72%	5.8g/L	1.7g/L	3.36

AROMAS & FLAVOURS

Lemon curd zest, lemon grass, lemon and lime rind, citrus peel, chalky with soft, ripe lemon. A rich and round yet classic expression of Franschhoek fruit.

PRODUCED AND BOTTLED AT NUMBER ONE, HAPPY VALLEY ROAD



PRODUCED AND BOTTLED BY MÖRESON