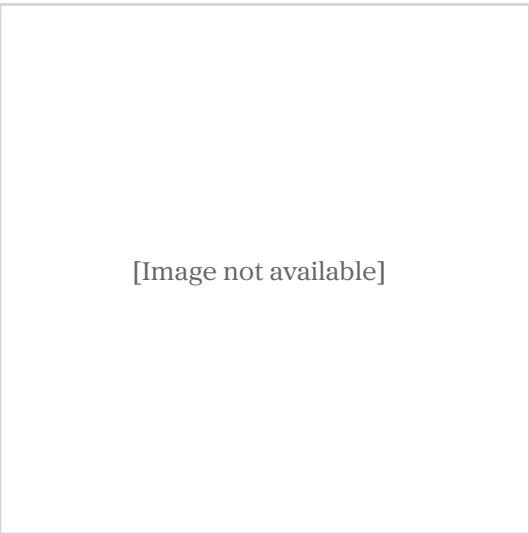


Regna Loca

Regna Loca Chardonnay 2025





WHITE
STILL WINE



SOUTH AFRICA



WALKER BAY



SUITABLE
FOR VEGANS

TASTING NOTE

A complex and expressive Chardonnay with aromas of lemon curd and ripe stone fruit. The palate is creamy yet vibrant, lifted by a crisp acidity that carries through to a long, elegant finish. The integration of fruit, oak and freshness delivers both depth and finesse.

VITICULTURE

Sourced from a pristine vineyard, the Chardonnay vines are trained using Double Guyot pruning to optimise canopy management and fruit exposure. Each row is netted to protect the crop from bird damage, ensuring that only the highest-quality bunches reach the cellar. Vineyard health and uniformity were exceptional, delivering grapes of outstanding quality.

VINIFICATION

The grapes were 100% whole-bunch pressed, followed by a brief settling period in tank. The juice was then transferred to a combination of Austrian and French oak barrels and aged for 10 months.

SIZE	75cl
VINTAGE	2025
ABV	12.5%
GRAPE VARIETIES	Chardonnay (100%)
CLOSURE	Agglomerate Cork
SKU CODE	M9306125
EXPRESSION	White, Generous, and Intense
COUNTRY	South Africa
REGION	Walker Bay
ALLERGENS	Sulphur
SUITABLE FOR	Vegans, Vegetarians
CLOSURE	Agglomerate Cork
PH	3.13
TOTAL ACIDITY	7g/l Tartaric
RESIDUAL SUGAR	1.99g/l
SKU	M9306125