



CHARDONNAY

Barrel Fermented
2020

WINE OF ORIGIN:

Western Cape

VITICULTURE:

What a vintage! The vintage was very early compared to 2019. Enough winter rain in 2019 and very cool growing conditions pathed the way for a super quality vintage in 2020. Yields in the vineyards was back to normal and balance was restored after 3 years of drought. The higher altitude Stellenbosch vineyards that face False Bay contributed texture and fruit, while the Robertson vineyards generally contributed more minerality owing to the limestone based soils.

VINIFICATION:

The grapes were harvested between 22 - 24°balling and after crushing the juice was given extended skin contact for at least 12 hours before it was pressed. Only the free run portion of the juice was used for this selection. After 1 day of settling the juice was racked to a fermentation vessel where we inoculate with a slow fermenting yeast strain. The juice was racked into barrel 1 day after inoculation and left to ferment at low temperature until dry. The wine spent a total of 8 months in barrel before blending and bottling. A combination of 60% new and the rest second and third fill 400l French oak barrels were used.

WINEMAKER'S NOTE:

Elegant and complex. Limey fruit with perfect oak balance and a mineral finish on the palate. Drink now or cellar for 10 years to taste its real potential.

ANALYSIS:

Alc – 13.00%vol

RS – 4.7g/l

TA – 6.6g/l

pH – 3.28

