



Chardonnay 2021

Wine of Origin:
Western Cape

Viticulture:
A small harvest but great year for Chardonnay. The 2021 harvest was at least 10 day later than normal. Moderate summer days with cold evenings laid the perfect setting for 2021 vintage. 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:
All the vineyard parcels were harvested and vinified separately. Almost all (80%) the grapes were given 12 to 24 hours extended skin contact before only the free-run juice was transferred to tank for fermentation. The balance (20%) was "Whole Bunch" pressed before fermentation in stainless steel tanks. The wines were fermented at low temperatures with selected yeast strains to highlight each vineyard's specific characteristics. After fermentation the wine was left for a further four months in contact with the lees before putting the final blend together.

Winemaker's Note:
Limey fruit curd with apple blossom and pear flavours. Full but silky mouthfeel. Drink now or enjoy until 2024.

