



## Chardonnay 2018

**Wine of Origin:**  
Western Cape

**Viticulture:**

The 2017 winter was yet another dry one worsening the current drought in the Western Cape. There was early bud break with a moderate summer. There was a couple of “natural irrigation” (rain) during the growing period that kept the vines healthy and slowed the ripening. Harvest was 2 weeks later than 2017. 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. All the grapes were given 12 to 24 hours extended skin contact before only the free-run juice was transferred to tank for fermentation. 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:**

Fragrant lime, citrus and stone fruit on the nose with a rich texture and mineral edge on the palate. The wine will complement any summertime dish and will reward the patient drinker over the next 5 years.

