



## Chardonnay 2022

**Wine of Origin:**  
Western Cape

**Viticulture:**

Very cold and wet winter in 2021 (perfect for Chardonnay) ensured even budding for the Chardonnays and a normal size crop compared to the previous years. Moderate summer days with cold evenings was the perfect setting for a great 2022 harvest. The higher altitude Stellenbosch vineyards that face False Bay contributed texture and fruit, while the Robertson and Bonnievale vineyards generally contribute more minerality owing to the limestone-based soils.

**Vinification:**

All the vineyard parcels were harvested and vinified separately. Almost all (80%) of 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 on the lees before final blending and bottling.

**Winemaker's Note:**

Delicate and fresh with notes of zesty lemon and juicy ripe white peaches. Finishes crisp with lingering mouthcoating fruitiness. Enjoy now or cellar for up to 5 years.

**Analysis:**

Alc - 13.5%vol      RS - 1.8g/l      TA - 5.8g/l      pH - 3.54

