

Paserene

Tulbagh • Franschoek • Elgin

Chardonnay

Vintage:

2017

2017, was an intensely dry and hot year. Even for Elgin. The wind was furious in early summer that did a fare amount of natural topping and crop thinning. Then the heat came and with the absence of rain we found that the wines are concentrated, deep and very characterful.

Tasting Notes:

The 2017 Paserene Chardonnay offers a bright green-golden colour that is clear and brilliant in the glass. On the nose it is incredibly lively with beautiful notes of citrus zest, parmesan, fresh honey, cream and oats. The fruit profile is mainly lemony, but there is a strong under-current of minerals: chalk, quarry dust and clay that makes the wine visceral. On the palate the wine is broad with a reigned-in racy acidity and almost sea-breeze-like salinity that gives the wine great length and complexity. Gentle oak integration at 30% new super tight grain Burgundian barrels enhance and round out the palate. The mouth-feel is broad and luxurious with incredible length and a vibrant yet polished acidity that suggest the wine will benefit from 2 more years of bottle age.

The Art of Making:

The grapes were picked between 22 and 23 Brix, then transported to the winery and cooled to 1C. The grapes were loaded into the press whole and pressed for about 7 hours upon which the juice was transferred unsettled to barrel at about 600 NTU. The whole process takes place in the presence of oxygen and this greatly contributes to the wine's ability to age. Fermentation sets in naturally after about 4 days and last for just over a month. Due to the low pH of 2.9, the wine takes about 12 months to complete malolactic fermentation. The Chardonnay barrels were rolled and not stirred for batonnage. This enables the wine to benefit from sediment contact without too much oxygen uptake. The wine spent 16 months in barrel, which is exceptionally long for a white wine. Thirty percent new oak, while the rest were aged in second and third fill barrels. The wine was bottled unfiltered and matured in bottle for one year before release.

Alcohol 14.13%

pH 3.33

Total Acid 5.5 gram/l

The Art on the Label:

The label was created by a local Cape Town based artist, Carmen Ziervogel and designer, Lauren Ann McCarthy. The girl on the front label represents the beauty of Mother Nature, and the area where the wine is from. All labels were hand pressed using an old Heidelberg press.

Us:

Paserene is a small family operated winery owned by Martin Smith and Ndabe Mareda with the sole purpose of producing highest-end luxury wines. Great care was given to ensure that the wines produced, and artwork on the labels, are truly authentic to ensure its "sense of place and people" and a lasting legacy for many years to come.

The name Paserene comes from the Latin word Passeriformes, the order of "traveling and free" birds containing swifts and swallows.

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