

## THE ICON COLLECTION

A collection of very limited quantities for the fine wine collector and connoisseur who understand the niche qualities of varietals blended with excellence and appreciate the full potential of careful cellaring



## UVA MIRA CHARDONNAY 2017

0.2 hectares of ocean facing Chardonnay vines were selected and nine separate blending components combined to create this ultimate expression of terroir.

We present a wine that is the epitome of this varietal, produced in a style that respects the cultivar and the terroir that it flourishes in. The heartbeat of Uva Mira.

|                             |  |
|-----------------------------|--|
| ORIGIN                      | Helderberg, Stellenbosch   |
| ASPECT                      | West & North-West facing slopes  |
| SOIL                        | Cumulic soils – Oakleaf, Tukulu  |
| ALTITUDE                    | 420 m above sea level  |
| PROXIMITY TO THE OCEAN      | 9 km from False Bay  |
| VINTAGE CONDITIONS          | Leaf fall occurred at the normal time which allowed good reserves to build up. Winter started late with warmer day and night temperatures and lower rainfall than in the 2016 growing season. A warm spring resulted in early, however uniform budding. A cool yet dry and windy November/December resulted in drier soils and small berries. January rains moistened soils and cool evening temperatures allowed for slower ripening of our grapes. |
| MATURATION                  | 9 months in French oak barrels, 50% new  |
| OPTIMUM SERVING TEMPERATURE | 12 – 14 °C   |

### TASTING NOTES

|                  |   |
|------------------|---|
| COLOUR           | Light gold  |
| NOSE             | The superbly elegant nose shows nuances of earthiness with some nut butter and fresh cream.   |
| PALATE           | The concentrated yet well balanced palate unravels in the glass to feature zesty citrus flavours of juicy lime and shavings of orange rind seamlessly integrated with chalky minerality. Polished, mineral and complex, this wine shows both precision and energy and finishes with a dry, refreshing lift – the finest expression of the varietal. |
| GRAPE VARIETY    | Chardonnay  |
| WINE ANALYSIS    | Alcohol: 13.5 %<br>RS: 2.3 g/litre<br>TA: 7.7 g/litre<br>pH: 3.05   |
| TOTAL PRODUCTION | 300 cases of 6  |

