

## 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 ICON CHARDONNAY 2019

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	Decomposed granite – Oakleaf, Tukulu
ALTITUDE	420 m above sea level
PROXIMITY TO THE OCEAN	9 km from False Bay
VINTAGE CONDITIONS	Winter started later and was warmer than normal but rainfall was good during the season. Above average temperatures in July resulted in uneven bud break and smaller berries on certain cultivars. Temperature fluctuations in September and October resulted in uneven bunches however weather conditions improved in November. A warmer February resulted in earlier harvesting of certain cultivars. Rain and cool conditions in March slowed down ripening of red wine varietals, which resulted in a later harvest at relatively lower sugar levels.
MATURATION	9 months in French oak barrels, 45% new
OPTIMUM SERVING TEMPERATURE	12 – 14 °C

### TASTING NOTES

COLOUR	Light gold
NOSE	Gloriously perfumed, pure and precise. The first aromatic expression is one of nuttiness which then evolves to reveal stone-like minerality and chalkiness. With aeration, the floral bouquet reveals increasing complexity with notes of orange blossom and a touch of lime.
PALATE	Despite its concentration, it is a wine that emphasizes elegance and balance over power, feeling lively and lifted with a gentle twist of orange zest. The wine unfolds with finesse and grace on the palate with fresh persimmon, subtle earthiness and notes of almond, persisting with delicate orange blossom perfume. The vivid structure with limey acidity allows it to appear both rich and taut at the same time with intense purity. A work of art.
GRAPE VARIETY	Chardonnay
WINE ANALYSIS	Alcohol: 13.0 % RS: 2.16 g/litre TA: 6.60 g/litre pH: 3.26
TOTAL PRODUCTION	150 cases of 6