

THE MIRA SERIES

Five varietals reflect a true sense of place and a cosmic connectedness with the Mira binary star.



THE MIRA CHARDONNAY 2021

The Mira Chardonnay is produced in a gently oaked style from selected Chardonnay vineyards on the Estate. A wine with intense fruit purity and an elegant, creamy texture.

ORIGIN	Helderberg, Stellenbosch
ASPECT	North-West & North-East facing slopes
SOIL	Decomposed granite – Oakleaf, Tukulu
ALTITUDE	385 m above sea level
PROXIMITY TO THE OCEAN	9 km from False Bay
VINTAGE CONDITIONS	A delayed, but good, winter rainfall allowed for adequate replenishing of reserves. A cool and wet spring allowed soil profiles to become well saturated. Winter was not as cold as the previous year but there was sufficient building up of reserves. A cool budding period was experienced with delayed bud break. Veraison occurred later and ripening was prolonged due to low day temperatures which allowed for exceptional colour and flavour in the berries. A vintage showing high quality wines with good ageing potential.
MATURATION	9 Months in French oak barrels, 30% new
OPTIMUM SERVING TEMPERATURE	12 – 14 °C

TASTING NOTES

COLOUR	Pale straw
NOSE	Seamless, pure, very elegant and complex bouquet. Mineral aromas and flavours of lime sherbert with zesty citrus and nutty raw cashew.
PALATE	A juicy and zesty expression of pure fruit, with fresh citrus flavours that envelop the palate and intermingle with the beautifully balanced and fine, chalky structure. Terrific length, poise and intensity with lingering fruit and perfume and an exquisite tang of naartjie on the dry finish.
GRAPE VARIETY	Chardonnay
WINE ANALYSIS	Alcohol: 13.0 % RS: 2.22 g/litre TA: 6.99 g/litre pH: 3.28