



CHARDONNAY RESERVE 2021

ORIGIN	The grapes are all Estate grown and selected from three Vineyards, Rooiland 12 and 13 and Lower Schaapenberg.								
VINIFICATION	Grapes were whole-bunch pressed with no skin contact. The juice, with some clarification, was racked into 30% new French oak barrels (Francois Frère, Dargaud & Jaegle, St Martin) and 70% second and third-fill barrels for alcoholic fermentation. The spontaneous onset of fermentation was allowed for, and after 7 days the barrels were inoculated with a pure culture yeast strain. Fermentation took approximately 15 days to complete - once the sugar was fermented, all 50 barrels were topped up. Only one-third of the barrels were allowed to complete malolactic fermentation to retain optimum acidity/freshness. The young wine was left on the gross lees for 8 months with regular batonnage, and then stabilized. Total production 9000 bottles.								
COMPOSITION	100% Chardonnay								
ANALYSIS	<table> <tr> <td>Alc</td><td>13.5%</td></tr> <tr> <td>RS</td><td>2.19 g/l</td></tr> <tr> <td>TA</td><td>6.26/l</td></tr> <tr> <td>pH</td><td>3.28</td></tr> </table>	Alc	13.5%	RS	2.19 g/l	TA	6.26/l	pH	3.28
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MATURATION	Drink over the next decade if you can resist!								
TASTING NOTE	The wine shows an attractive lemony yellow-green colour with a complex nose of citrus, white peach, pineapple, spice, citrus blossoms, apricot and buttered toast aromas. The taste is long and elegant with a lively minerality.								