

RD RADFORD DALE ORGANIC TOUCHSTONE CHARDONNAY 2022

This wine marks our maiden vintage from our Estate at Radford Dale Organic, in cool-climate Elgin. Aptly named Touchstone it refers both to the exceptional geology in which our vines are planted as well as to the stylistic reference point of Burgundy, where Alex Dale grew-up. These unique Bokkeveld Shale soils, characterised by a clay layer and rich in minerals, impart a remarkable elegance to the wine.

IN THE VINEYARD

The grapes come from 3 blocks, with the first two, reaching a wonderful mature stage now, planted a year apart in 2008 and 2009. The third, a high-density block, was planted in 2016. The 2021 Winter conditions were excellent, characterised by above-average cold units with a higher-than-normal rainfall. Due to the cool, windy, and rainy weather that prevailed throughout most of the season, disease control was essential. Canopies were exceptionally lush throughout the season and required continuous management. We were gifted a relatively dry and cool harvest season. Overall, this confluence of conditions led to well-developed bunches with great acidity and a terrific complexity of flavours.

WINEMAKING

Drawing on our understanding of the influence of cool climate conditions on Elgin-grown Chardonnay, we decided to harvest the grapes with a touch more ripeness. This approach allowed us to create a harmonious balance, while maintaining a refreshing natural acidity for balance and refreshment. The grapes were all hand-picked at dawn to capture freshness and acidity while retaining elegance in the flavour expression. The bunches were brought into our Organic cellar then hand-fed over a sorting table. Whole bunches were pressed, with alcoholic fermentation entirely carried out in Burgundian barrels (only using natural ambient yeast) with only 5-10% of new oak. The wine was racked out of barrel after 9-10 months on the lees, assembled and settled before bottling, almost exactly one year after picking.

WINEMAKERS NOTES

The nose has vibrant flavours of lime, green citrus, and lemon sherbet that burst onto the palate with refreshing zest. There is a delicate hint of Crème Brûlée, slate and gentle oak spice. Tension and a fresh acidity weave through the palate, adding a lively and invigorating drive that keeps the palate engaged with persistence.

TECHNICAL BITS

Varietal	Chardonnay
Appellation	Elgin, South Africa
Analysis	Alcohol 13.5%vol
	Total acidity 6.4g/L
	pH 3.26
	Residual sugar 2.7g/L



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