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Full bottle 1,443 g. Certified organic (Ecocert). This is the first vintage that Radford Dale have made from their newly acquired estate-owned vineyards (bought in 2021, so this vintage was farmed entirely by the Radford Dale team). From four vineyards on the property which have been organic from the start (planted at different intervals between 2007 and 2017). Because the vineyards are south- and south-east facing and are just 6 km from the cold Atlantic ocean, the ripening season is long and slow and they can achieve full ripeness without losing acidity. They picked these grapes at pH 3.2, after fermentation the pH was still 3.2 and after full malolactic the pH was still 3.2 (even though malic acidity was one-third of total acidity to begin with). Whole-bunch pressed, spontaneous fermentation, very slow (eight weeks). Vinified in 5000litre barrels, 10% new. Screwcap.

It starts quietly, slowly, almost tentatively appearing from the glass with sweet tangerine and orange blossom notes, a touch of struck flint. And then it begins to build: quietly, slowly, tentatively. Yuzu, chamomile, smoked sour cream and clementine-sweet acidity. Grilled chestnuts on a sunny winter afternoon – bright horizontal white-light purity, nutty warmth, earthy crème de marrons. The silky weight of this wine is strikingly sensual. It's like cool butterfly-light fingers running over warm curves, filling spaces with vibrations. This sets a whole new bar for Elgin Chardonnay. (TC)

Producer	Radford Dale Organic
Cuvée	Touchstone
Grape variety	<u>Chardonnay</u>
Appellation	Elgin
Region	Cape South Coast
Country	<u>South Africa</u>
Colour	White
Alcohol	13.5%

Score	17.5
When to drink	2024 - 2029
Published on	8 Dec 2023
Date tasted	8 Dec 2023
Reviewer	<u>Tamlyn Currin</u>
Stockist	£25 RRP imported by Les Caves de Pyrene