UNOAKED CHARDONNAY 2023

IN THE VINEYARDS

A blend of Chardonnay from two complementary locations. The first, smallest component, comes from Ocean-facing Helderberg vineyards; the second from Wolseley. Each vineyard contributes a complementary and entirely different facet to the eventual blend. The fruit from Stellenbosch has more depth, weight and fruit concentration while the Wolseley grapes are grown on alluvial valley soils, which inject a citrus zing, freshness and minerality into the wine. The 2022 crop was larger than previous years with plentiful rainfall in the winter months preceding harvest and cooler ripening temperatures that led to great concentration and aromatics.

IN THE CELLAR

Separate parcels were picked individually at varying degrees of ripeness in order to build good complexity of acidity, fruit, depth and minerality. The grapes were vinified with minimum skin contact, using free run juice only. Cool fermentation took place in stainless steel tanks, one part with wild natural yeast, the other with neutral yeast (favouring fruit enhancement). No oaking took place at all. The juice was kept in tank on its lees for 6 months, with occasional battonnage. The components were then blended relatively early to ensure integration and stability of individual varietal freshness. The focus is always on fruit retention, natural amplification of flavours and texture through maturation on primary lees. The natural minerality and acidity gives this wine the lovely refreshing character for which it has become known.

A NOTE FROM THE WINEMAKER

This unoaked Chardonnay is an easy-drinking yet classy, affordable wine with more freshness, elegance and depth than commercial methods customarily permit. This Chardonnay has complexity and texture while still retaining the verve of the vineyards in Stellenbosch and Wolseley which are getting older and more concentrated.

THE TECHNICAL BITS

VARIETIES	Chardonnay
APPELLATION	Western Cape, South Africa
ANALYSIS	
Alcohol	13 %vol
Total Acidity	6.2 g/L
pH	3.40
Residual Sugar	2.5 g/L

VEGAN

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