

Kara-Tara

Chardonnay 2019



Varietal: 100% Chardonnay
Fruit Source: Stellenbosch, Paarl
Yield: 5 tons/hectare
Alcohol: 12.0%
Total Acid: 6.3
Residual Sugar: 1.9
Age of vines: 30 years average
Vineyard Elevation: 150-250 m

Details of vinification and oaking:

Grapes for this wine are sourced from two 35-year old vineyards in the Western Cape region. All grapes were hand-picked into small lug boxes for transport to the winery. The grapes were pressed and allowed to settle naturally before being racked to 50% neutral oak and 50% stainless steel vats. After fermentation, the wine was matured in neutral oak. After 8 months on the lees, the wine was carefully racked, given a light fining and bottled with minimal filtration.

Winemaker's notes:

This wine has the classic notes of lemon and grapefruit you'd expect from Chardonnay, with hints of almond and a fine mineral finish.



Rüdger van Wyk, winemaker:

Rüdger is a graduate in oenology from Stellenbosch University. Upon graduation, he was selected for the prestigious Cape Winemakers' Guild Protégé program where he did apprenticeships in several top Cape cellars, including Nitida and Kanonkop, and a harvest in Burgundy which inspired his passion for Pinot Noir. Rüdger is currently the winemaker of Stark-Condé Wines in Stellenbosch. Rüdger was born and raised in George on the eastern coast of the Cape, where the Kara Tara river is located. Rüdger was the 2018 Diner's Club Young Winemaker of the Year.