

Op die Berg Chardonnay 2015

VINTAGE

The 2015 vintage will be remembered for its very dry and windy conditions during flowering, which resulted in a 15% smaller crop in the coastal regions compared to last year. Due to these conditions the harvest was 10 to 15 days earlier than normal and the vineyard growth was less and the berries and clusters were smaller. These conditions however produced berries with a much higher concentration of fruit flavours and the red varieties had better colour intensity. Taking all of this in consideration, the 2015 vintage has the potential to be one of the finest vintages in recent years

VINEYARDS

Situated on top of the Witzenberg Mountain in Ceres, this Chardonnay vineyard has been established on a family farm famous for apples and pears to add to our current wine range in terms of diversity and complexity. This newly declared appellation is situated 960 meters in altitude, with soft shale soils and extremely cold winters. In some years the vines are completely covered in snow during winter – unique in South Africa and making the climate truly continental and ideal for Chardonnay in particular.

VINIFICATION

Grapes are all hand-picked and brought to De Grendel. The fruit is in an immaculate condition due to the cool ripening temperatures.

In the cellar the grapes are crushed, and juice settled with a recovery of only 600 l per ton. 40% of the juice is fermented in stainless steel tank and 60% in 225 liter French barrels. The barrel fermentation further differs as half of the barrels ferment in our barrel room at 16 degrees Celsius, while the other half of the barrels are fermented at 18 degrees Celsius and are also inoculated for malolactic fermentation, resulting in an even richer style.

The wine ages for 8 months on the lees (Sur Lie) in the barrels where the lees will be stirred in some cases or the barrels rolled in other. This enhances the mouth feel and the structure of the wine. These 3 components are then blended to create a complex wine with layers of fresh citrus fruit, soft vanilla flavors and a structured mouth feel.

TASTING NOTES

The wine has a bright green to straw hue. On the nose citrus flavours of grapefruit and marmalade that on palate is well supported by soft vanilla undertones. Great length and weight in the structure of the wine resulting in an ideal food partner.

ANALYSIS

Residual Sugar:	1.9 g/l
pH:	3.34
Total Acidity:	6.2 g/l
Alcohol:	13.5%

AGEING POTENTIAL

Potential to mature for the next 4 to 5 years resulting in an even fuller and richer wine.

