

OP DIE BERG CHARDONNAY 2018



The Vintage

High on the Witzenberg Mountain range in Ceres, at an altitude of 960 meters above sea level, this unique 'appellation' exhibits South Africa's only truly continental climate with winter temperatures frequently dropping below freezing. The cooler night-time temperatures and hotter daytime temperatures during the growing season results in slower ripening and more concentrated fruit. Ceres fruit displays surprising cooler climate characteristics in comparison to other regions of the Western Cape.

Viticulture

Well-drained, soft, yellow shale soils. In winter, the vineyard soil is often covered with a layer of snow which provides the perfect conditions for dormancy of the vines, a much-needed resting and recovery period before the growth season starts.

Vinification

Handpicked at the break of dawn, carefully selected grapes are de-stemmed, crushed and lightly pressed at De Grendel with a recovery of only 650 litres per ton. After two days of settling, the juice is inoculated and transferred to 225 litre French Oak barrels for fermentation of which 1/3 is new, 1/3 is second fill and 1/3 is third fill. The wine is barrel aged 'sur lie' for 6 months whilst undergoing 'bâtonnage'. Bâtonnage is the method of stirring up the lees and takes place twice a week before malolactic fermentation and once a month after malolactic fermentation to enhance the mouth feel and structure of the wine.

Tasting Notes

Medium-intensity straw coloured with syrupy legs. Subtle and elegant with a steely core, its aroma portrays freshness and perfume to the concentrated flavours of coconut, grapefruit, marmalade and soft vanilla undertones. Careful oak aging and extended lees contact have added texture and richness leaving the wine seamless, subtle and satisfying.

Food Complements

Partner it with indulgent foods such as lobster or fresh crab for a decadent feast. The Op Die Berg Chardonnay can also be enjoyed with Swiss Emmental cheese, Sea Bass topped with a fennel puree or an aromatic Thai seafood curry.

Cellaring Potential

Drink now to 2028

Analysis

Residual Sugar:	1,7 g/l
pH:	3,24
Total Acidity:	6,2 g/l
Alcohol:	13,5 %

