

OP DIE BERG CHARDONNAY 2022

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 nighttime 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.

Tasting Notes

This Chardonnay portrays aromas of lemon rind, white peach and yellow apple on the nose. All these aromas follow through on the palate with gentle flavours of almond and a subdued, buttery finish. The acidity of this wine keeps a lovely mid-palate tension and offers a luxurious, long finish.

Vinification

Handpicked at the break of dawn, carefully selected grapes are destemmed, 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 5 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.

Food Complements

An oaked Chardonnay will be complemented by slightly creamier dishes such as buttered asparagus, shellfish dishes like a prawn and parmesan risotto, or ricotta and spinach ravioli. Also try it with classic foie gras or duck liver paté and garlic-rubbed bruschetta.

Analysis

RS: 3.39 g/l
pH: 3.43
TA: 6.4 g/l
Alc: 13.75%

