



ESTATE RESERVE CHARDONNAY 2014

THE ESTATE RESERVE CHARDONNAY DISPLAYS A WONDERFUL BRIGHT CRISP COLOUR. THE NOSE OFFERS VIBRANT CITRUS, LIME ZEST AND FLINT WITH HINTS OF APPLE WITH UNDERLYING MINERALITY AND VANILLA BUTTERSCOTCH. THE PALATE IS LUSH, WITH A CREAMY TEXTURE UNDERPINNED WITH BEAUTIFUL MINERAL NOTES AND HINTS OF TOASTED ALMOND AND VANILLA. THE FINISH IS FRESH WITH GREAT MINERALITY.

WEATHER CONDITIONS – Simonsberg, Stellenbosch

We had good flowering and berry set.

Vigorous growth happened due to high soil moisture content, which was a result of the wet winter, therefore more canopy management was required.

Rain in November and January meant that we needed less irrigation, but disease pressure was higher and stricter controls needed.

Ideal dry and moderate conditions reigned during ripening in late January and February.

Cooler March helped with hang time on the vine.

Harvest was 1 week later than normal due to late cold winter and cool spring.

Stellenbosch had one of the wettest seasons in years, but wine quality is exceptional.

WINEMAKING

The grapes were whole bunch pressed. The juice was transferred to new and second fill 500L barrels after a brief settling. It was naturally fermented and then left for 9 months on its lees. Total time in barrel was 10 months.

GRAPE VARIETIES

100% Chardonnay

PRODUCTION

5,300 cases – 32,000 bottles

ANALYSIS

Alcohol: 12.5% Vol.

pH: 3,5

Total Acidity: 5,1 g/L

Residual Sugar: 2,4 g/L

