WEATHER CONDITIONS – Simonsberg, Stellenbosch
Winter was late, but cold enough to break dormancy.
Very low rainfall hence extremely low soil moisture levels which meant
irrigation was key to relieving stress in the vineyard.
Good spring which lead to good even bud burst
Warm weather for the season with little to no rain.
This lead to smaller berries and lower bunch mass although there were more
bunches
The harvest was very earlier
The harvest was larger than previous year

WINEMAKING
The grapes were lightly crushed and gently pressed. The juice was transferred
to two stainless steel fermenters where it underwent spontaneous fermentation
(wild ferment). The two tanks ran at different temperatures one at 13 degrees
and the other at 18 degrees. The wine was not allowed to go through malolactic
fermentation and was left on the lees until bottling took place.

GRAPE VARIETIES
100% Chardonnay

PRODUCTION
4,166 cases - 25,000 bottles

ANALYSIS
Alcohol: 13 % Vol.
pH: 3.17
Total Acidity: 5.9 g/L
Residual Sugar: 1.5 g/L