



ESTATE RESERVE CHARDONNAY 2019

THE ESTATE RESERVE CHARDONNAY HAS FLORAL AROMAS WITH BAKED APPLE, SINGED ORANGE RIND AND WARM TOASTED NUTS. A HARMONY OF NOTES OF APPLE, MINT, HEATHER AND SPICED BUTTER ARE ON THE PALATE WHICH IS ALL SUPPORTED BY A VIVID ACIDITY. THE FLAVOURS OF PIE CRUST AND TOASTED APPLE LINGER TO A MOUTHWATERING FINISH.

WEATHER CONDITIONS – Simonsberg, Stellenbosch

Winter was cold and wet which was helping replenish soil moisture after the drought
Although we had a cool spring, we still had good bud burst
Fluctuations in weather during flowering and berry set resulted in loose uneven bunches with small berries
Veraison started earlier than usual
Cool conditions in growth season, bunch ripening was varied
In the beginning of February, we had intense heat which accelerated the harvest of the early varieties
Harvest was challenging with wet conditions at end of Feb through to March which meant that we had a long 3 week break in the harvest which increase the ripening time for us.
The harvest was smaller than previous years but high quality

WINEMAKING

The grapes were whole bunch pressed. The juice was transferred to new and second fill 500L blond toasted barrels after a brief settling. It was naturally fermented and a variety of temperatures and then left for 11 months on its lees. Total time in barrel was 11 months.

GRAPE VARIETIES

100% Chardonnay

PRODUCTION

4,705 cases – 28,235 bottles

ANALYSIS

Alcohol: 13% Vol.
Total Acidity: 5.3g/L
pH: 3.4
Residual Sugar: 2.7g/L

