



ESTATE RESERVE CHARDONNAY 2015

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

WEATHER CONDITIONS – Simonsberg, Stellenbosch

Great year although “fast” (early harvest)
Yields for Chardonnay were high
Thanks to sufficient cold units, full dormancy break was achieved.
Bud break occurred 2 weeks early
Warmer days and cooler nights in December caused harvest to be 2 weeks early
Low pH levels and good acids characterise the harvest

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

3,833 cases – 23,000 bottles

ANALYSIS

Alcohol: 13% Vol.
pH: 3,1
Total Acidity: 7,1 g/L
Residual Sugar: 2,7 g/L



POINTS & AWARDS

GOLD
Decanter World Wine Awards