



ESTATE RESERVE CHARDONNAY 2018

THE ESTATE RESERVE CHARDONNAY DISPLAYS A WONDERFUL BRIGHT CRISP COLOUR. THE NOSE HAS TONES OF QUINCE, CITRUS PEEL, LIME AND BUTTERSCOTCH CARAMEL WITH HINTS OF PEAR DROP. THE PALATE IS LUSH, WITH POISE AND BALANCE, VIBRANT CITRUS AND MINERAL FLAVOURS LEADING THE WAY TO A LONG ROUND TEXTURED FINISH.

WEATHER CONDITIONS – Simonsberg, Stellenbosch

Post-harvest leaf fall occurred earlier than usual due to limited water.

A late start saw higher than usual winter temperatures.

We only received 80% of expected winter rainfall.

Warm spring temperatures prompted the early cultivars to experience fast and even bud burst.

Shoot growth varied due to temperature fluctuations leading to earlier suckering.

Above average rainfall during flowering and berry set brought about unevenness between bunches as well as berries.

Night temperatures were cooler during ripening, resulting in good colour and flavour.

Harvest started later, sped up mid-season and slowed down again due to rain showers.

On 13th February we experienced a heavy hailstorm, but fortunately the damage was limited.

Despite the challenges and a small harvest, we are expecting wines of excellent quality.

WINEMAKING

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

GRAPE VARIETIES

100% Chardonnay

PRODUCTION

3,916 cases - 24,223 bottles

ANALYSIS

Alcohol: 13% Vol

Total Acidity: 6,4g/L

pH: 3,24

Residual Sugar: 2,3g/L

