

100%
ESTATE GROWN



IN THE VINEYARDS

Walker Bay earned its repertoire for outstanding Chardonnay and these vineyards are no exception. Nudged by the lagoon with vistas of the Atlantic Ocean, the vineyards enjoy cool daytime temperatures that drop even more at night. A beneficial diurnal range aids in even ripening and complexity while maritime winds encourage healthy vines that need minimal intervention.

Slope: two adjacent, west facing vineyards | Soil: weathered shale with very high calcium content | Clones: CY277 & CY95

CHARACTER

It is nearly impossible not to fall in love with the sumptuous aroma of this wine. Straw gold in colour, elegantly knit aromas of roasted almonds, gunflint, orange blossom and dried peach lures you in and generously follows through on the palate. Met with a bold acidity, a gentle creaminess also envelops the palate, trailed with citrus zest, grapefruit and hints of and nougat. The mineral structure cuts through the the ever so slight buttery mouthfeel leaving a fresh, clean finish. This wine, packed with character, is best explained as a wine of refined complexity.

IN THE CELLAR

Picked at optimal ripeness, the grapes were hand sorted. The two clones were fermented and matured separately. 50% of the juice was hiper-oxidised while the balance was treated reductive prior to the onset of fermentation.. The wine was left on its lees for the entire maturation period to enhance palate texture. A 20% portion was allowed to go through secondary malolactic fermentation to enhance richness and mouthfeel.

Maturation: 10 months, 50 % new French oak | Production: 11 barrels

PERSONALITY

This wine is confident and demands attention with its balance between freshness and fullness. Apart from being beautifully balanced, the intensity, chalky texture, length, concentration and super long finish makes this a worthy competitor for the best chardonnays of its kind.

BEST TO ENJOY

Rich in texture and fruit even meaty dishes will succumb to its complexity.

Cellaring potential: 2 - 5 years since harvest date | Serving temperature: 10 - 12 C

Blue Cheese gnocchi | Pungent washed-rind cheeses | Escargot

**Alc: 13.5 % | pH: 3.25
TA: 6.92 g/l | RS: 4.3 g/l**

“ We aim to produce a Chardonnay that is an expression of the vineyard. We therefore make subtle use of oak to celebrate its intensely fruited core.

~ Cellar Master, Johann Fourie

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