



LA VIERGE®

La Vierge Collection

JEZEBELLE Chardonnay 2018

This offering produced from shy-bearing vineyards that are situated on Babylon Farm in the Ward of Hemel-en-Aarde Ridge, Walker Bay.

The wine, a clear and true reflection of the potential of the unique soils and maritime site situated in the hills above Hermanus, is released a year after vintage as a prime example of maritime influenced Chardonnay.



Varietal	Chardonnay 100%
Origin	Hemel-en-Aarde Ridge
Soil Type	Planted to Argillaceous Shale of the Bokkeveld Series
Aspect	North West, South and South East
Trellising System	Vertical Shoot Positioning (Perold)
Age of Vines	11 – 12 years
Vines per hectare	5400 - 6000
Average Yield	8 tons/ha
Production	3100 cases of 6 x 750ml bottles

Climate These Walker Bay vineyards of Hemel-en-Aarde Ridge are situated within close proximity to the Atlantic Ocean. The maritime climate being more “temperate” in style, where parallel mountain ranges channel the southerly sea breezes through the appellation during the summer. These winds in turn bring regular sea mists and overcast conditions to the valley and with it more even temperatures. The average temperature is 19° C and rainfall, approximately, 750mm per year.

Harvest details All grapes were harvested by hand in cool early morning temperatures. The grapes were harvested in 6 different batches at the end of February 2018. This ensures a more complex wine profile and to express terroir and clone variation. Earlier picking to capture the perfumed green citrus fruit profile and the later portion to ensure complexity on the palate.

Analysis	Alcohol by volume	13,96 %
	Total Acidity	6.33 g/L
	pH	3.33
	Volatile Acid	0.50 g/L
	Residual Sugar	1.48 g/L

Technical Notes

These batches of Chardonnay grapes are harvested early in the morning and then pressed at cold temperatures to preserve flavours and aromas. The juice was left to settle for a period of 24 hours at 10° C. The Chardonnay juice is then gravity fed into a selection of Burgundian oak puncheons and fermentation was maintained at temperatures between 15 and 22° C until the wine is dry. 20% new barrels were used with the remainder a selection of older barrels, with all the new oak in 500L oak. The wine was then matured on gross lees in the barrels for 8 months with minimal stirring. The wine was then given a coarse filtration before bottling.

Styling

The profile of this wine is based on the vines planted on a variation of Shale and Clay based soils. The wine therefore expresses the zip and texture of the clay on the palate and aromatic lime, white floral and stone fruit, mineral character on the nose. Enjoy now or allow to age for maximum result and enjoyment. This wine combines well with seafood and white meat dishes.