

Vinum *Chardonnay 2024*



We're big fans of Chardonnay on granite and here in the Polkadraai Hills the soils consist of decomposing granite, retaining warmth, whilst the cool ocean breezes keep things in check above ground. The latter give coastal Stellenbosch Chardonnay a unique character – a telltale smack of minerality and real tension from underlying, naturally derived acidity.

IN THE VINEYARD

Three unique vineyards are dedicated to this Chardonnay, all benefiting from a strong maritime influence. The Polkadraai Hills vineyard is 24 years old & picked earlier, for freshness, with the Heldeberg sites, at 13 and 15 years of age, picked a little later for palate weight & texture. We believe the quartz-rich granite soils bring a mineral expression to the wine. The sites have uninterrupted views South to the Ocean and reflect a cooler character than inland Stellenbosch vineyards. The winter and spring of 2023 were wetter than usual, replenishing groundwater reserves and filling dams. Budbreak occurred slightly earlier than normal, followed by a warm and dry summer — overall, favourable conditions that contributed to a quality crop with excellent concentration and flavour development.

IN THE CELLAR

The grapes were all hand-picked at dawn into small lug bins, chilled in our white wine cellar, then hand-fed over a sorting table. Whole bunch pressed, with the free-run juice settled for two days before being gravity-fed into barrels. A combination of 2500L Foudre of Austrian origin plus 228L and 300L barrels from Burgundian cooperages, ranging in age from 3rd to 6th fill were used. Alcoholic fermentation was entirely carried out in barrel (only using natural ambient yeast) for 8–10 weeks. After 9 months on the lees then racked out of barrel, assembled and settled with no filtration until bottling.

A NOTE FROM THE WINEMAKER

Pale gold in colour with a vibrant green tinge. The aroma reveals delicate hints of lime zest and fresh lemongrass, underpinned by a subtle, understated vanilla spice. The palate is refined and balanced, offering a gentle concentration of citrus brightness that carries through to a lingering, refreshingly smooth finish.

Variety:	Chardonnay		
Appellation:	Stellenbosch		
Analysis:			
Alcohol:	12 % vol	Total Acidity:	5.8 g/l
pH:	3.45	Residual Sugar:	2.2 g/l



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