

False Bay

Chardonnay

2016

IT'S REALLY ALL ABOUT THE VINEYARDS

We selected vineyard blocks in the Paardeberg and Stellenbosch region for this wine. The Stellenbosch block has a view of False Bay and has a slower ripening season because of the cool ocean influence, which imparts elegant citrus notes to the wine.

Although further from the coast, the whole of Table Bay is visible from the Paardeberg vineyard we use. Using grapes from these cooler regions gives us juice with higher natural acidity, thus negating the need to add acid later to the final blend.

A GENTLE HAND

Hand harvesting was done only in the early morning. Grapes were de-stemmed and the juice separated from skins using a bag press. Settling took place overnight at a temperature of approx. 12°C for around 12 hours. From there we rack off the clean juice to have it ferment in a stainless steel tank. Part of this blend was fermented spontaneously to ensure a longer fermentation where the fine lees are naturally in suspension- lending a longer mouthfeel to the wine. After completion of fermentation, it was left on the primary lees for another 6 months in order to add more weight and complexity to the wine. It was then lightly sulphured and left to age on the fine lees until bottling.

AND A FEW PRAYERS TO MOTHER NATURE: THE 2015/2016 GROWING SEASON

The Cape did not experience a very cold winter in 2015, with near perfect days lingering at 20 degrees Celsius. The evenings were cold but not excessively so. We also experienced the driest winter to date with half the normal rainfall.

Budburst occurred at the beginning of September, which was definitely earlier than usual. It was a proper spring with lots of sunshine and warm temperatures.

The ripening season showed moderate to warm temperatures. Our first grapes were picked a week earlier than last year (which was already early). A lot of the Stellenbosch/Helderberg producers were significantly down on yield. With the berries being remarkably small this year the flavours were fantastic.



A TASTING NOTE FROM THE GLASS OF NADIA BARNARD

This wine radiates notes of stone fruits and citrus on the nose. Well balanced with great freshness and texture. Unoaked and understated, but persistent on the finish.

THE NUMBERS

Alc	12.0%
TA	5.6 g/l
pH	3.74
RS	1.9 g/l