

B A C C O

CHARDONNAY 2022

CHARDONNAY IS CONSIDERED THE QUEEN OF WHITE WINES BY MANY, AND OUR TERROIR CERTAINLY BRINGS OUT THE FULL SPECTRUM OF THIS GRAPE'S COMPLEX FLAVOURS.

IN THE VINEYARD

Our 1.6 ha of Chardonnay vines are planted on sandy topsoil with a hard red clay subsoil, ferrecrete (koffieklip) deposits and scattered quartz. 2022 marked the first vintage from this block that was planted in 2019. Pruning in winter left one bud per shoot. During the growing season, the vineyard was monitored for stress and we managed to ensure optimal balance between fruit, vigour and canopy.

IN THE CELLAR

The grapes were hand picked and bunched sorted, then destemmed and pressed. The free-run juice was kept separate from the hard press fraction. The free-run juice was transferred to stainless steel tanks where it was gently mixed before being racked to barrels where it underwent alcoholic fermentation. The hard press fraction was fermented separately. The wine fermented naturally for the first 2/3 of the process, after which it was inoculated with a commercial yeast strain to ensure complete fermentation. The entire batch consisted of 5 barrels in total, 2 x 225 L new French oak barrels, and 3 x 300 L neutral French oak barrels. Fermentation and maturation took place over a 12-month period. All barrels were combined, stabilised and then bottled. The wine spent a total of 12 months in oak.

IN THE BOTTLE

Aroma: spiced pear, litchi, flint, pineapple, mango, baking spices. Oak is well integrated and elevates the existing aromas.

Flavour: apple tarte tatin and pineapple puff pastry, lime zest, preserved lemon.

Mouthfeel: creamy, especially in the mid palate, where the wine really lingers. The finish is bright, leaving behind lemon and lime flavours.

Food pairing: roasted butternut risotto with crispy sage, seafood paella, parmesan cheese, cured meats.



Alcohol
12.5%

pH 3.22

TA 5.66g/l

VA 0.4g/l

RS 2.43g/l