

LAND OF HOPE

CHARDONNAY 2016



IN THE VINEYARDS

Two exceptional sites are employed to create a striking example of this most noble variety. The Stellenbosch component grows on a south facing slope s mere 4 kilometres from the ocean. In the summer months fresh South Easterly winds keep daytime temperatures down so that grapes ripen slowly and evenly. From the wonderful Limestone soils of Robertson comes the second component, which expresses its origin through an interesting minerality and snappy acidity. These vineyards were expressly a wine of elegance and purity of fruit as well as depth and character.

IN THE CELLAR

Grapes were harvest in the cool of the morning an pressed as whole bunches to retain the natural freshness and acidity within them. The resulting juice was settled overnight and only when the required clarity had been achieved was the juice transferred to stainless steel fermentation vessel. A small part of this wine was fermented and matured in barrel to enhance the complexity and texture of the final blend. Both the tank and barrel components mature for a period of 9 months on primary lees, which gives the wine a lovely weightiness, as well as plush texture.

A NOTE FROM THE WINEMAKER

This Chardonnay successfully combines the freshness and elegance of the generosity and purity of fruit bestowed upon it by the unique geology of Robertson.

VARIETY:

Chenin Blanc

APPELLATION:

Helderberg, Stellenbosch

ANAYLSIS:

Alcohol	12.59%vol
Total Acidity	4.9g/l
Ph	3.54
Residual Sugar	3.3g/l

PRODUCTION:

3000 (12 x 750ml) cases

DRINK WELL, DO GOOD