



HAUTE CABRIÈRE CHARDONNAY RÉSERVE

VINEYARDS

All the grapes for our maiden vintage Chardonnay come from our vineyards on our farm in the Franschhoek valley. The farm is situated between two tributaries of the Franschhoek River which leads to temperatures which are 3 to 5 degrees cooler than the rest of the valley. The particular vineyard we used for this vintage was planted in 2003, and was a stand out vineyard. The top horizon of the soil is very sandy, but at 80cm there is a light loamy soil with a low clay percentage that holds moisture and nutrients well.

WINEMAKING

Hand harvested and whole berry pressed, this wine was handled with utmost care to ensure that we preserved the flavours and textures that we found in the vineyards. The wine was fermented in barrels, three new and two second fill, and allowed to rest on the lees with no sulphur addition until 30% malolactic fermentation was completed. It then was rough racked (light fluffy lees taken along with wine) into a stainless steel tank before being returned to barrel for another 8 months. Total time in barrel is 10 months. The wine was coarse filtered and bottled under cork for better aging ability.

CELLAR MASTER'S REFLECTIONS

Chardonnay has always been an important part of Haute Cabrière, but in the past mainly used for blending with Pinot Noir in Méthode Cap Classique and still wine. The 2016 vintage inspired us to produce this beautifully balanced Chardonnay in limited quantities. Only 1000 bottles of this maiden vintage was produced. Matured in French oak for 10 months, not to overpower, just to support and complement. This wine shows beautiful citrus, melon and white pear on the nose with a full mid-palate, supported by elegant oak tannins. The wine will mature gracefully over the next five years.

SERVING SUGGESTIONS

Classic in style, this wine loves food and pairs well with most dishes. It also stands up well to richer and bolder flavours.

ANALYSIS

ALC: 13.5% pH: 3.4 TA: 5.5g/l RS:2.1g/l