



CHARDONNAY 2014



THE GRAPE STORY

Sourced mainly from three distinctive vineyard sites in Elgin, Ceres Plateau and the Piekenierskloof with a dash of Stellenbosch fruit, this Chardonnay has a light yellow golden appearance.

IN THE CELLAR

Chardonnay grapes were whole-bunch pressed in order to improve juice quality and reduce phenolic extraction. After a very brief settling period to remove the heaviest sediments, the juice was then transferred to mostly older oak barrels with very little 'new oak' character.

Essentially the purpose of these barrels was to provide a neutral vessel in which to ferment, and at the same time allow for maximum contact between the yeast lees and wine during the maturation phase. Bottling took place the following summer, after a period of 10 months barrel maturation.

TASTING NOTES

There's a lively greeting to be found in the vibrant, crystalline colour of the 2014 Yardstick Chardonnay. An open, generous nose filled with aromas of ripe Yellow-Cling peaches and vanilla custard is tempered by more subtle chalky notes. The finely textured palate is punctuated by bursts of limey acidity, and pockets of sweet-fruited kumquats. Tangy and mouth-watering. Thanks to some time on lees in neutral barrels there's a rich, creamy line that balances and tames the wine to a tapered and full flavoured finish.

PRODUCTION

10,000 bottles produced

ANALYSIS

Alc (% vol)	13.5
RS (g/L)	2.5
TA (g/L)	5.6
pH	3.40
SO ₂	26/89