

GREAT HEART

2020 Great Heart Chardonnay

Variety: 100% Chardonnay

Wine of Origin: Stellenbosch

Source of Grapes:

This single vineyard of Chardonnay is planted in deep loam-rich soils on the lower slopes of Helderberg Mountain.

Date(s) Harvested:

The grapes were hand-harvested in the morning on 14 February 2020.

Yields:

6 tons/ha = 33 HL/ha

Winemaking:

Cool grapes were pressed whole bunch and allowed to settle overnight. The must was then racked to French oak barriques (20% new), for fermentation with indigenous yeasts with no sulphur or other additives added. Temperatures during fermentation were kept below 22°C. The wine went through malolactic fermentation naturally and then spent 10 months on the lees still with zero sulphur added until the barrels were racked and blended before bottling.

Maturation:

10 Months in 225 L French Oak barrels, with 20% new.

Tasting Note:

The wine has a light pale straw colour and exudes white Phylica (fynbos) blossom and melba toast on the nose. It awakens the palate with a superb whetstone minerality, thanks to its racy acidity and enticing flavours of fresh Granny Smith apple and candied lemon rind. This rich wine displays complexity and finesse with a broad brioche-like mid-palate and prickly limestone drives the focused and lingering finish. Best served at 10 to 12 °C. Pairs well with lighter style poultry or seafood recipes and great with vegetarian pasta dishes. This wine is vegan friendly.

Technical Details at Bottling:

Alcohol 14.0% - RS 4,7 g/l - TA 7.2 g/l - pH 3.28

