

2020



# VILLAGE CHARDONNAY



## WINEMAKING

The 2020 vintage is the maiden release of our Village Chardonnay. This wine is a blend of several components of Chardonnay grapes from our Estate. This wine was partially tank fermented (unoaked), as well as fermented in 2500 l oak vats and a portion of older small oak barrels. The tank fermented and large oak vat components were inoculated with selected strains of Burgundian yeast, while the wines fermented in small oak barrels were not inoculated and fermentation occurred naturally. The wine remained on the lees for 7 months, ensuring that it gained complexity. After tasting and blending trials, the wine was blended, stabilised and prepared for bottling.

## TASTING NOTES

This wine is a great expression of a lightly oaked Chardonnay, bursting with citrus and fresh granny smith apple notes, followed by nuances of white peach and complemented with subtle hints of oak in the background. These characteristics follow through onto the palate which reveals natural, fine and fresh acidity, with a lingering finish.

## FOOD PAIRING

This wine can be enjoyed just as well on its own as it would with with a creamy seafood pasta, fresh line fish or a roasted chicken dish.

## VINEYARDS AND VINES

Currently we have 14.4 hectares planted to Chardonnay on the estate, which equates to 19.2% of the total plantings. Clones include 9, 76, 95,96' 175, 270, 548 and 1066. The first vines were planted in 1987 and the youngest vineyards in 2017. Vines range in age from 3 to 33 years. The soil is predominantly decomposed Bokkeveld Shale with underlying clay at varying depths. Vines are planted on East, South east and South-South West facing slopes. Height above sea level: 320 to 385 meters.

## HARVEST REPORT

The growing season of the vines, prior and during to the 2020 harvest, consisted of moderate day temperatures and cool night temperatures which was ideal for the development of quality grapes. We were blessed with a good volume of rain in October 2019 and January 2020 which benefited the vineyards greatly. Harvesting of our 2020 Chardonnay grapes started early on the 31st of January, with the last grapes being harvested the 11th of March. Picking of the grapes took place in the early hours of the morning, ensure the grapes arrive at a cool temperature at the cellar, thus ensuring quality. Grapes were harvested between 20-23 ° Brix, with acidities between 7.0 and 8.5 g/l.

100% Chardonnay | Release Date December 2020 | Alcohol 12.5% | Total Acidity 6.5g/l |  
Production 6 790 cases (x6) | Residual Sugar 1.9g/l | pH 3.35

