

OP DIE BERG CHARDONNAY 2023

The Vintage

High on the Witzenberg Mountain range in Ceres, at an altitude of 960 meters above sea level, this unique 'appellation' exhibits South Africa's only truly continental climate with winter temperatures frequently dropping below freezing. The cooler nighttime temperatures and hotter daytime temperatures during the growing season results in slower ripening and more concentrated fruit. Ceres fruit displays surprising cooler climate characteristics in comparison to other regions of the Western Cape

Viticulture

Well-drained, soft, yellow shale soils. In winter, the vineyard soil is often covered with a layer of snow which provides the perfect conditions for dormancy of the vines, a much-needed resting and recovery period before the growth season starts.

Tasting Notes

This is a rich, full bodied, barrel fermented Chardonnay. Citrus notes of orange peel and ruby grapefruit are evident both on the nose and on the palate. As a result of its alcoholic and malolactic fermentation in barrel, as well as its maturation on the lees, this wine's finish is long, complemented by butterscotch and biscuit flavours.

Vinification

Handpicked at the break of dawn, carefully selected grapes are destemmed, crushed and lightly pressed at De Grendel with a recovery of only 650 litres per ton. After two days of settling, the juice is inoculated and transferred to 225 litre French Oak barrels for fermentation of which 1/3 is new, 1/3 is second fill and 1/3 is third fill. The wine is barrel aged 'sur lie' for 6 months whilst undergoing 'bâtonnage'. Bâtonnage is the method of stirring up the lees and takes place twice a week before malolactic fermentation and once a month after malolactic fermentation to enhance the mouth feel and structure of the wine.

Food Complements

Oaked Chardonnay pairs best with lighter meats and buttery dishes such as crab corn on the cob, chicken Alfredo, grilled shrimp, and pork tenderloin. Also pair it with a simple, creamy macaroni and cheese, or roast chicken.

Analysis

RS: 1.5 g/l
pH: 3.40
TA: 6.4 g/l
Alc: 13.47%

