



OP DIE BERG CHARDONNAY 2024

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 night-time temperatures and hotter daytime temperatures during the growing season result in slower ripening and more concentrated fruit. Ceres fruit displays surprising cooler climate characteristics in comparison to other regions of the Western Cape.

VITICULTURE

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

VINIFICATION

Handpicked at the break of dawn, carefully selected grapes were destemmed, crushed, and lightly pressed at De Grendel. After two days of settling, the juice was inoculated and transferred to 225-litre French Oak barrels for fermentation, with 38% in new French Oak barrels and the remainder in seasoned barrels. The wine was barrel-aged 'sur lie' for 7 months while undergoing 'bâtonnage' twice a week before malolactic fermentation and once a month afterward to enhance mouthfeel and structure.

TASTING NOTES

The wine has a pale straw colour. On the nose, it offers pronounced aromas of lemon zest, citrus, yellow apple, and pineapple, with a flinty character from barrel aging. These aromas carry through to the palate, which is marked by a creamy richness and hints of minerality, a result of the soft yellow shale soils. Juicy acidity from the continental growing conditions and fine tannins contribute to a well-balanced, long finish.

FOOD COMPLEMENTS

The creamy, buttery profile of the wine balances the richness of these dishes, while its acidity cuts through fat for a harmonious pairing. Excellent choices include crab curry, grilled prawns and pork loin with apple or pear sauce. It also complements creamy mushroom risotto, roast chicken, and even subtly spiced dishes such as mild curries or herb-roasted vegetables. For cheese, enjoy with Brie, Camembert, Gruyère or aged white cheddar.

WINE OF ORIGIN

Ceres Plateau

MAIN VARIETIES

100% Chardonnay

ANALYSIS

RS: 1.7 g/l | pH: 3.31 | TA: 6.2 g/l | Alc: 13.33 %

