GREAT HEART

2023 Great Heart Chardonnay

Variety: 100% Chardonnay Wine of Origin: Stellenbosch

Source of Grapes:

This single vineyard is planted on the deep decomposed Granite soils of the cool South-facing slopes of the Polkadraai hills in Stellenbosch. These deep soils, its Southerly aspect and the cooling maritime influence of False Bay, all combine to produce Chardonnay with an incredible balance and vibrant texture.

Date(s) Harvested:

The grapes were hand-harvested in the early morning of 9 February 2023 and yielded 5 tons/ha, which translated to 30 HL/ha.

Winemaking:

Cool grapes were pressed whole bunch and allowed to settle overnight. The must was then racked to French oak barrels 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 6 months on the lees still with zero sulphur added until the barrels were racked and blended before bottling.

Maturation:

This wine was matured for six Months in 500L French Oak barrels.

Tasting Note:

The 2023 Great Heart Chardonnay showcases a beautiful array of yellow citrus fruit on the nose, including hints of brioche and freshly cut Golden Delicious apples. The flavours on the palate are lead, by a focussed, racy acidity and fresh grapefruit, and finish with a great textural mouthfeel. These elements would combine very well with lighter style cuisine like seafood or poultry recipes. Best served at 10 to 12 °C. All our Great Heart wines are vegan friendly.

Technical Details at Bottling:

Alcohol 12.5% - RS 1.6 g/l - TA 6.1 g/l - pH 3.52



