

ANNO



1700

VERGELEGEN



RESERVE CHARDONNAY 2008

Origin

The designated vineyard for the making of our reserve is called Korhaan, after one of SA's indigenous birds. The vineyard itself is south facing and ± 220 meters above sea level. It is protected from the south easter's onslaught by two other vineyards but that does not mean that nature does not throw other curved balls, as in November 2001 the crop was destroyed by hail! The soils are classified as Clovelly which means that their origin is in the Stellenbosch granites. The vineyard is not irrigated and because of the tough growing conditions yields never exceed 6 tonnes per hectare.

Vinification

Whole-bunch pressed, with no skin contact. The juice was clarified to 220 NTU's (quite turbid) and then racked into 50% new French barrels (Francois Frère and Dargaud & Jaegle) and 50% second-fill barrels for alcoholic fermentation. No cultured yeasts are used. The wine was matured on the lees for 12 months with regular batonage.

Composition

100% Chardonnay

Analysis

13.65% Alc
2.9g/l RS
6.3g/l TA
3.23 pH

Maturation

Drink over the next five years.

Tasting Note

The wine shows an attractive lemony yellow-green colour with a complex nose of citrus, vanilla, butterscotch, tropical fruit and mineral tones. The palate is long and full with delicate wooding. Complex, powerful yet still elegant.