

ANNO



1700

**VERGELEGEN**

## RESERVE CHARDONNAY 2015

### Origin

2015 presented itself as a year for dramatic changes. Pre – season discussions with Michel Rolland lead to ousting of the Korhaan Chardonnay in favour of the two Rooiland Vineyards.

### Vinification

Grapes were whole-bunch pressed with no skin contact. The juice, with some clarification, was racked into 35% new French oak barrels (Francois Frère, Dargaud & Jaegle) and 50% second-fill and third-fill barrels for alcoholic fermentation. The spontaneous onset of fermentation was allowed for and after 7 days the barrels were inoculated with a pure culture yeast strain. Fermentation took approximately 15 days to complete – once the sugar was fermented, all 43 barrels were topped up. Only one-third of the barrels were allowed to complete malolactic fermentation to retain optimum acidity/freshness. The young wine was left on the gross lees for 11 months with regular battonage, then stabilized and bottled on 17 February 2016.

### Composition

100% Chardonnay

### Analysis

14.52% Alc  
2.5 g/l RS  
6.6 g/l TA  
3.2 pH

### Maturation

Drink over the next decade.

### Tasting Note

The wine shows an attractive lemony yellow-green colour with a complex nose of citrus, white peach, pineapple, spice, citrus blossoms, apricot and buttered toast aromas. The taste is long and elegant with a lively minerality.

### Winemakers Notes

In November 2016 the 2015 Reserve was again rated by Christian Eedes as one of his Top 10 Chardonnays. Release date for the 2015 vintage: 15 February 2017.

Prior to this, the 2013 Chardonnay Reserve had a stellar year: Gold medal in Lyon, Gold medal at the San Francisco International Wine Competition and Gold and Regional Trophy at the IWSC as well as being nominated for a Platter 5 star. In October 2015, the 2014 Reserve Chardonnay was rated as one of the top chardonnays in Christian Eedes Prescient Chardonnay Report 2015 Awards.

