

Chardonnay



Vintage	2024
General	Our unique terroir and cool climate consistently provides concentrated grapes full of flavour with a distinct freshness enabling us to produce a Chardonnay which is crisp with an enticing complexity.
Description	Bright and light in appearance. The nose is rich and expressive, with notes of warm brioche, toffee apple, pistachio cream, and delicate toasted spice. The palate is fruit-forward and energetic, opening with lift and vibrancy before settling into a rounded mid-palate of oak spice and creamy depth. Fresh acidity drives the finish, which is long, complex, and continuously evolving with each sip.
Grape variety	100% Chardonnay
Wine record	Made from the newly planted Chardonnay vineyards located on the southern slopes, approximately 120m above sea level. The grapes were whole bunch pressed with the must left on the grape lees at 6C for a period of 1 week before racking off for fermentation in stainless steel tanks. It was then transferred to 60% new 500L barrels for further aging. Due to a higher natural acidity, the wine underwent 60% malolactic fermentation in order to create the perfect balance and freshness. The wine was aged for 12 months before blending and bottling.
Wine analysis:	
Alcohol	13,55%
Residual sugar	1,8g/l
pH	3,28
Total acid	6,5g/l
Maturation	Enjoy now or leave for a further 7 years to develop in the bottle.
Region	Constantia, Western Cape