



Tasting Notes

Aroma Profile

Planted almost 30 years ago by the legendary John Platter, Clos du Ciel, which means "Heavenly Vineyard", has proven to produce an infinitely complex and unique but classic Chardonnay.

Citronella and lemongrass aromatics envelop more subtle primary fruit that include peach skin and naartjie peel. Then also hints of vanilla, baked apple, marzipan and honey. The palate possesses verve and savoury grip, with elements of crushed river pebble, rock salt and flint, but also a grainy, pithy textural element akin to walnut and hard pear. There is real weight and mouth-filling substance, even at 12,5% ABV with complexity gained from lees contact and completely integrated oak. Bone dry, savoury finish.

– Higgo Jacobs, wine critic

Terroir

Rooted in the oldest viticulture soil in the world, made up of decomposed granite on the higher slopes of the Helderberg Mountain, a site which has proven to be of *Grand Cru* quality. This vineyard enjoys the refreshingly cool breezes from False Bay (Atlantic Ocean) during the day and cool night air flowing down the mountain, resulting in even ripening and good, natural acidity. The macro climate is maritime with cold winters and sunny, warm summers.

Viticulture

Harvested from a naturally low yielding single vineyard, 9 different Chardonnay clones were planted almost 30 years ago. With narrow rows and high-density planting (approximately 5000 plants per hectare), conventional equipment can't be used, and therefore everything gets done by hand, including spraying our natural preparations with back packs. With an annual rainfall of approximately 600ml per annum, dry land farming is practiced. Biodynamic (organic) practices are followed and no herbicides or chemical sprays are used in the production of these grapes.

Vinification

The juice is vinified in a Biodynamic and natural way, fermented with wild vineyard specific yeasts, without the use of enzymes or fining agents. Matured in French oak barrels for 11-12 months, bottled unfiltered and further left to mature for approximately a year prior to release.

Origin

Stellenbosch

Winemaker – Jasper Raats & Hendrien de Munck

Alc: 12.93% ; **RS:** 2.2 g/l ; **TA:** 5.9 g/l ; **pH:** 3.26

Awards

Platter 4.5 stars ; Tim Atkin 95 & Chardonnay of the Year 2018, White wine of the year 95/100 Stellenbosch wine review