

ULTRA PREMIUM RESERVE CHARDONNAY

TASTING NOTES



Aroma Profile

Aromas of rich marmalade, white peaches, apricot and marzipan that follows through on the palate with a rich, medium bodied lingering mouth feel.

Terroir

Rooted in the oldest viticulture soil in the world, made up of decomposed granite on the 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

The vineyards are meticulously cared for by hand to ensure maximum quality. Organic and biodynamic practices are employed, which includes not using any pesticides, herbicides or chemical sprays. In addition, farm produced compost, teas and biodynamic preparations are employed.

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. This wine is fermented in new French oak barrels for 16 months spending 66% in new barrels and then transferred to mature barrels, bottled unfiltered and further left to mature for approximately a year prior to release.

ORIGIN

Stellenbosch
Winemaker – Jasper Raats

ANALYSIS

Alc: 13.5% ; RS: 1.9 g/l
TA: 4.5 g/l ; pH: 3.61

AWARDS

John Platter - 4 star
Tim Atkin - 92 points