

BREW CRU CHARDONNAY

Vintage: 2021

Wine of Origin:

Elgin | Cape South Coast

Vintage conditions:

The season started after a cold winter with higher-than-average rainfall. Spring and summer continued to be cooler than the long term average, moderate daytime and cool night temperatures were ideal for the development of flavour and retention of natural acidity. Picking on taste, combined with analysis our grapes arrived at the cellar on the morning of 9 March. 2021 promises to be an excellent vintage for us so it's with great excitement that we follow the wine as it settles in with time in bottle.



Yield:

6 tons/ha

Wine making:

After whole bunch pressing, juice was transferred into barrel after a 2 hour settling out of solids. A portion of the juice was fermented with an indigenous yeast strain to enhance the texture and mouth feel of the wine. To preserve freshness, fruit expression and a balanced acidity, only 40% secondary malolactic fermentation was allowed.

The wine was left on its fermentation lees and stirred occasionally during the first 60 days. After being in barrel for 10 months the wine was racked to tank where it was kept to settle until clear before transferring to bottle. No filtration, no fining...just pure Chardonnay.

Maturation

10 months in 40% in new, 30% second-fill and 30% third-fill French oak barrels.

Total production:

3450 bottles

Bottling date:

January 2022

Wine description:

This well-balanced wine displays the true characteristics of a cool climate Chardonnay. On the nose there is beautiful orange blossom, peach and mandarin with undertones of raw almonds. The palate shows great finesse and has subtle hints of nougat and toasty notes with a refreshing, lasting and creamy finish.

Cellaring potential:

Whilst the wine can be enjoyed now, it will benefit from three to five years of bottle aging. It's recommended to decant this wine when enjoyed within the first 3 years of vintage.

Wine analysis:

Alcohol: 13.7 % vol

pH: 3.23

Total acidity: 6,59 g/l

Residual sugar: 3.4 g/l

Winemaker's comments:

Elgin, a region known for producing world class cool climate wines, is rapidly becoming synonymous with outstanding South African Chardonnay.

With both close proximity to the ocean and higher altitude, it enjoys cool daytime temperatures that are even lower overnight, particularly during the growing season. This is ideal for the development of lovely lime notes, austere structure and lively acidity.

We aim to produce Chardonnay that is an expression of the vineyard. We therefore make subtle use of oak and follow a 'hands off' approach in the cellar.

This bottling celebrates the 4th vintage of Brew Cru Chardonnay.