



PRODUCT
INFORMATION
SHEET

CHARD ONNAY



VINTAGE
2019

WINE OF ORIGIN
Elgin | Cape South Coast



VINTAGE CONDITIONS

The season started with a cool June month and average rainfall, followed by the warmest July on record and well below the long term average rainfall. This resulted in very early - and uneven budding. Strong winds towards the end of October and November resulted in a lengthy and uneven flowering period with reduced crop levels and berry size. December and January was characterized by cool growing conditions, with January being especially cool. Overall, the growing season was extremely dry.

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Picking on taste, combined with analysis our grapes arrived at the cellar on the morning of 8 March. 2019 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 12hour 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 60% 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 9 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

9 months in 50% in new, 25% second-fill and 25% third-fill French oak barrels.

TOTAL PRODUCTION

3900 bottles



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BOTTLING DATE

January 2019

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 2 years of vintage.

WINE ANALYSIS

<i>Alcohol</i>	13.7 % vol
<i>pH</i>	3.28
<i>Total acidity</i>	6.63 g/l
<i>Residual sugar</i>	1.7 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.



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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 3rd vintage of Brew Cru Chardonnay.

ADDITIONAL INFORMATION

WINE ANALYSIS

VA

SO₂

Label Alc

GRAPE VARIETIES

100% Chardonnay

WESTERN CAPE SOILS

Soil in the Western Cape comprises ancient (350 million to 500 million years old) weathered soils of alluvial and volcanic origin. The alluvial soils are from both glacial and marine deposits. Some of the origins of the weathered soils are Table Mountain Sandstone, Granite and Malmesbury Shale. These have eroded over millennia and are now generally clay rich loam soils, which are most desirable for their ability to retain water for plant during summer months.