

THE WINERY OF GOOD HOPE

UNOAKED CHARDONNAY 2016



IN THE VINEYARDS

A blend of Chardonnay from 2 complementary locations. The first, smallest component, from Ocean-facing Stellenbosch-Helderberg vineyards. The 2nd from the Robertson Valley. Each contributing a complementary and entirely different facet to the eventual blend. The fruit from Stellenbosch has more depth, weight and fruit concentration while the Robertson grapes are grown on limestone soils, which inject citrus zing, freshness and minerality into the wine. Green harvest thinning was carried-out sufficiently early in the growing cycle, allowing for a smaller yield (+/- 50l / ha) than customary at this market level. The 2016 was dry and low yields meant there was a concentrated crop. The lack of soil moisture meant that we had to be very precise at the timing of picking to take advantage of the lovely fresh acidity in the grapes were showing at lower sugar levels.

IN THE CELLAR

Separate parcels picked individually at varying ripeness, in order to build good complexity of acidity, fruit, depth and minerality. Vinified with minimum skin contact, using free run juice only. Reductively handled to obtain fresh, clear juice. Cool fermentation in stainless steel tanks, one part with wild natural yeast, the other with neutral yeast (favouring fruit enhancement). No oaking. Kept in tank on lees for 6 months, with occasional battonnage. Components blended relatively early to ensure integration and stability of individual varietal freshness. Focus on fruit retention, natural amplification of flavours and texture through maturation on primary lees and fresh, natural minerality and acidity the lovely refreshing character for which this wine has become known.

A NOTE FROM THE WINEMAKER

This unoaked Chardonnay sets-out to give you an easy-drinking yet classy wine. At an excellent price. With more freshness, elegance and depth than commercial methods customarily permit. More depth and more texture while still retaining the focus/verve as the vineyard in Stellenbosch is getting older and more concentrated. Strong minerality but more depth of flavour and texture to this wine which is coming from the increasingly aged vines in the Stellenbosch area.

THE TECHNICAL BITS

VARIETIES

Chardonnay

APPELLATION

Western Cape, South Africa

ANALYSIS

Alcohol	12.58%vol
Total Acidity	4.95g/L
pH	3.54
Residual Sugar	3.06g/L

ALL ABOUT INDIVIDUALITY