

Grapes
100% Chardonnay

Region/Appellation
Western Cape

Alcohol by volume
13.5%

Residual Sugar
4.1 g/l

pH
3.31

Total Acidity
6.2 g/l

Tasting Guide



Tasting note printed
27/12/2025

Vineyard Selection Chardonnay 2024 6x75cl

Winemaker Notes

Elegant and complex. Upfront aroma of limes and citrus blossoms. On the palate the delicate taste of oak, supported by a crystalline acid structure and a slight pithy finish.

Vineyard

The Stellenbosch vineyards are planted in decomposed granite soils and provides structure and fruit to the wine whilst the Robertson portion is planted in limestone-based soils and provide texture and mineral elements.

Winemaking

The grapes were harvested and crushed with most of the juice having extended skin contact for at least 12 hours before it was pressed. Only the free run portion of the juice was used for this selection. Certain portions were “whole bunch” pressed to ensure elegance and finesse. After 1 day of settling, the juice was racked to a fermentation vessel where we inoculate with a slow fermenting yeast strain. The juice was racked into barrel 1 day after inoculation and left to ferment at low temperature until dry. The wine spent a total of 8 months in barrel before blending and bottling. A combination of 20% new and the rest second and third fill 400L French oak barrels were used.

Vintage

The run-up to the season was characterized by a moderate and dry winter and spring, resulting in drier than usual soil conditions at the onset of the growing season. This resulted in earlier bud-break and flowering, and as such also promising an earlier than usual harvest. 2024 was also one of the smallest Chardonnay harvests in history.

Food match

