

SAVANHA EXPLORER CHARDONNAY 2020

WINEMAKER:

Anton Swarts – Cape Wine Master

ORIGIN:

Coastal region – Western Cape

TERROIR / SOIL:

Varying kinds of soil and subsoil.

VINEYARD AND CLIMATE CONDITIONS:

Trellised vines between 14- and 22-years-old yielded the grapes for this wine. They received supplementary drip irrigation and produced 10 to 14 tonnes per hectare.

WINEMAKING:

Grapes were hand-harvested from selected vineyard blocks and then de-stemmed, slightly crushed and pressed at the cellar. The juice of the individual block selections (some kept separate and some blended) was temperature-control fermented in stainless-steel tanks with selected yeast strains. Only the best tanks were selected for the final preparation of the blend. Maturation occurred on the fine lees for 2 months prior to preparation for bottling. New French oak barrels were used to ferment 5% of the wine to add structure and complexity.

ANALYSIS:

Alc	13.63 % vol	TA	5.7 g/L
RS	3.9 g/L	pH	3.59

APPEARANCE:

Pale straw in colour with a green hue.

TASTING NOTE:

Aromas of grapefruit, lime, yellow apple, banana, pear and hints of vanilla and butterscotch. The palate is creamy, with layered fruit, pleasant acidity and good balance.

SERVE WITH:

Serve well-chilled with pan-fried salmon in a lemon butter sauce.

