

SAVANHA CHARDONNAY 2022

WINEMAKER:

Anton Swarts - Cape Wine Master

ORIGIN:

Western Cape.

TERROIR/SOIL:

The grapes were grown in a combination of alluvial, well-drained and aerated soils as well as decomposed granite soils from mountain foothills. This wine's grapes were picked from both bush and trellised vines, 11 to 24 years in age. The vineyards received supplementary drip irrigation and produced 10 – 15 tons per hectare. The vineyards are located about 120km from the ocean, where they receive an annual rainfall of approximately 40mm - 740mm. Temperatures averaged 10°C in winter and climbed to 26°C in summer.

WINEMAKING:

The grapes were machine and hand-harvested in the coolness of the morning in February and March. At the cellar, the cool grapes were destemmed, slightly crushed and lightly pressed. A small portion of the slightly pressed juice was blended with the free-run juice and left to settle overnight. The following morning the clear settled juice of the individual block selections (some kept separate and some blended) were racked from their lees and inoculated with a selected yeast strain. Fermentation was temperature controlled in stainless steel tanks. Only the best tanks were selected for the final blend. Maturation occurred on the fine lees at least two months prior to bottling to give extra body, elegance, flavour and freshness to the wine. The wine is unwooded.

ANALYSIS:

Alc	13.5% vol	TA	5.6g/L
RS	2.8g/L	pH	3.60

APPEARANCE:

Pale straw yellow in colour.

TASTING NOTE:

This Chardonnay is an unwooded, dry and fruit-driven wine. This wine is fresh, crisp and flavourful with stone fruit, citrus, and yellow and green apple aromas on the nose that follow through onto the palate.

SERVE WITH:

Fresh seafood such as lemon-dressed scallops, fish cakes, and salmon sashimi. Alternatively, try it with crumbed chicken schnitzels drizzled with an apricot jus and mashed potatoes, or for a vegetarian option, serve it with homemade pesto pasta.

