

# Estate Reserve Chardonnay 2018

The Estate Reserve Chardonnay displays a wonderful bright crisp colour. The nose has tones of quince, citrus peel, lime and butterscotch caramel with hints of pear drop. The palate is lush, with poise and balance, vibrant citrus and mineral flavours lead the way to a long round textured finish.

## Weather Conditions - Simonsberg, Stellenbosch

- Leaf fall occurred earlier than usual post-harvest due to limited water
- Winter only cooled off later with higher than usual temperatures
- We only received 80% of expected winter rainfall
- Warm spring simulated early cultivars to have even and fast bud burst
- Shoot growth varied due to temperature fluctuations which lead to faster suckering
- Above average rainfall during flowering and berry set lead to unevenness between berries and bunches
- Night time temperatures were cooler during ripening, which lead to good colour and flavour
- Harvest started later but sped up mid-season and slow later due to rain showers.
- 13 February we saw large hail fall, but we had limited damage.
- Despite the challenges and small a small harvest we will see great wines

## Winemaking

The grapes were whole bunch pressed. The juice was transferred to new and second fill 500L blond toasted barrels after a brief settling. It was naturally fermented and then left for 11 months on its lees. Total time in barrel was 11 months.

## Grape Varieties

100% Chardonnay

## Production

3,916 cases - 24,223 bottles

## Analysis

Alcohol: 13 % Vol.  
Total Acidity: 6.4g/L  
pH: 3.24  
Residual Sugar: 2.3g/L