



Chardonnay is compelling when it has energy, giving you an impressionists' experience of natural light. It is an elusive quality that great wines share despite the versatility of the variety. It is more of a winemakers' wine where observation pays off, and though it is easy to make, in contrast it is surprisingly easy to muddy the message from the vineyard.

The Family Vineyards Chardonnay is comprised of three vineyard sites from the farm, widely varied in their exposure to the sun. The vibrancy, clear cut structure and long flavour we perceive from these granitic slopes is our safeguarded jewel. This well-drained, gravelly soil of mostly quartz, pink feldspar and mica on the lower part of the slope reaches down to deposits of clay. Clay adsorbs water and high concentrations of trace elements for the increasingly complex activity of soil microorganisms, which all contributes to the building blocks of the wine's crystalline flavour profile. Our south facing Chardonnay vineyards produce edgy and agile wines with nervy acidity, while the north facing slopes are more lustrous wines, delivering weight without being heavy, layering the structure. A natural approach in the winemaking will ensure a complex array of characters in this wine.

TASTING NOTES

Lucid ripe citrus and white peach are inured with ornate spices and lime zest. The fleshiness of the wine is counter balanced with mineral tones and gunflint. The brittle crunch in the structure hems in the lush texture, with an elongated thread of acidity resonating in the finish.

ANALYSIS

Alcohol by volume	13.0 %
Total Acidity	6.4 g/l
pH	3.5
Residual sugar	2.0 g/l

LOCATION & CLIMATE

These vineyards lie on the mid slopes at altitudes of 240-260m, in the porphyritic Granite soils of the Upper Hemel-en-Aarde Valley. This appellation ranges from 4 to 8 km in proximity to the Atlantic Ocean. The climate is cool and temperate, where parallel mountain ranges channel the southerly oceangoing winds through the appellation during the summer. These southerly winds in turn create regular sea mists and overcast conditions, moderating the temperatures in the valley. The annual rainfall is 850mm, with 50% falling in the winter months (May – August).

APPELLATION Wine of Origin UPPER HEMEL-EN-AARDE VALLEY

SOIL Carbon rich decomposed granite over red clay subsoil

ASPECT	North (30%), South (45%) South East (25%). Slopes of 11-13%.
TRELISSING	7-wire Vertical Shoot Positioning (VSP) with movable wires
AGE OF VINES	15 - 20 years
PRUNING	Cordon and Double Guyot
VINES PER Ha	2645 (steep slope with partial terraces) - 4166
AVERAGE YIELD	3.5 – 8.5 tons/Ha (25 - 60 hl/Ha)

2022 VINTAGE

Growing Season & Harvesting

The growing season was preceded by a glorious Winter for vine dormancy. Abundant rain from May through to August and 45 chilling portions to a late budbreak in mid-September, ensured an even budbreak and good fertility in the vines. An exceptionally cool Spring produced late flowering from mid to late November, with a storm system causing some wind damage during flowering on 25th November. As December passed into January, the rain disappeared and the sun came out, producing a dry and warmer ripening period for the grapes. The drawn out growing season still culminated in an average ripening period of 107 days from flowering to harvest for both the Pinot Noir and Chardonnay. Abundant yields were observed in all varieties and excellent health of the bunches from the drier conditions.

The **Chardonnay** was harvested from selected parcels on the farm from **23rd February to 10th March**.

WEATHER DATA RESPECTIVE TO VINTAGE SEASONS

	2018	2019	2020	2021	2022
DORMANCY / WINTER (June - August)					
Rain (mm)	338	325	202	348	277
Average Temperature (°C)	13,7	14,5	13,6	13,5	13,2
Accumulated Chilling Portions (Dynamic Model)	32	22	28	33	45
VEGETATIVE GROWTH (September - December)					
Rain (mm)	162	160	233	200	197
Average Temperature (°C)	17,5	17,1	16,8	15,9	15,7
Growing Degree Days units (°C)	1002	915	884	790	765
RIPENING (January - February)					
Rain (mm)	91	150	99	46	20
Average Temperature (°C)	21,4	19,4	20	19,8	20,6
Total hours over 30°C	95	22	26	12	57
Growing Degree Days (°C)	732	617	637	614	663

Winemaking

The grapes are handpicked and packed in to small, shallow crates to limit crushing of the bunches. The day's harvest is cooled down overnight to 8°C in the winery's refrigerated cold room. The grape bunches are hand-sorted on a conveyor table and fall directly to the press for whole bunch pressing. The best quality juice (approximately 40% of the press yield) is drained directly to barrel, with the balance settled by temperature only (no enzyme used) and racked the next day to barrel for spontaneous fermentation. No sulphur is used in the winemaking until preparations for bottling, allowing diverse micro-organisms from the grape itself to flourish unrestrained in the fermentation.

Maturation & Bottling

Matured for 11 months in barrique (228L) and puncheon (500L) barrels produced in Burgundy and custom made for these vineyards. The format size of barrel varies from vineyard to vineyard, depending on vine age and the power of expression of each site. Tighter grained oak is preferred for subtle flavour, with longer seasoning and slower, lower temperature toasting. **New oak** comprises **22%**. The wine is raked to stainless steel for another 5 months of élevage. No fining, coarse filtration and sulphur adjustment before bottling.

BOTTLES PRODUCED 14 040 x 750ml

BOTTLING DATE 1 June 2022

CELLAR DOOR PRICE R 490.00

BEST DRINKING Now – 10 years