



CHARDONNAY Vintage 2021

Born from the ashes and found only in Madagascar and the Cape, the Aristea flower flourishes on land ravaged by fire, opening for just one day each year.

It also symbolises the struggle, passion and dedication required to produce every new vintage of our special collection of handmade wines. Wines that express a sense of place, crafted with skill and adventure by friends united in a single purpose: to capture the elegance and spirit of South Africa.

HARVEST DETAILS

The 2021 vintage had a slower start for our Chardonnay grapes due to cooler seasonal conditions, and our yields were slightly down on previous vintages, however the vineyards compensated with intense aromas giving our Chardonnay great depth and a nice crisp acidity, resulting in wines with good ageing potential.

WINEMAKING

The fruit for this wine was carefully harvested by hand into small lug boxes and then stored overnight at 5°C in a cold room. The following morning half of the fruit was whole bunch pressed and the other half de-stemmed and crushed. After settling, 30% of the juice was racked into barrel without the addition of any yeast for natural fermentation and the remaining juice inoculated before racking into barrels for alcoholic fermentation. Malolactic fermentation took place naturally in all the barrels and the wine was aged for 11 months in 35% new, 35% 2nd-fill and 30% 3rd-fill French oak barrels with regular bâttonage and stirring of the lees during the maturation period.

TECHNICAL INFO

| Grapes Origin: | W.O. Stellenbosch | Alcohol: | 13% |
|-----------------|-------------------|-----------------|---------|
| Vineyard Yield: | 5 tons / hectare | Residual Sugar: | 2.6 g/1 |
| Harvest Date: | 15/02/21 | Total Acid: | 5.9 g/1 |
| Production: | 4, 060 bottles | pH: | 3.47 |

TASTING NOTES

The 2021 Chardonnay is an elegant and classically styled wine with beautiful fine pale green-gold colour and showing initial restraint on the nose that quickly opens up to display peachy ripe white stone fruit and mandarin orange flavours. The palate has a generous and rich complexity of citrus and tropical fruit notes, whilst the subtle use of French oak adds the light touch of vanilla, butterscotch and spice, which blends in nicely with the natural acidity to produce a silky mouth-feel and a fresh, long and rich finish. A wine that is already drinking beautifully, but will also benefit by ageing.