



## Cape of Good Hope Serruria Chardonnay 2010



### **HISTORY**

This farm was selected five years ago specifically to be planted to Chardonnay and Pinot Noir (to be planted up to 890 m above sea level) as the climate and soils suit these varietals.

### **SITE**

The existing Chardonnay vines on this farm in the Elandskloof ward are planted at an altitude of 700m above sea level. The snow in winter, cool nights and moderate days in summer produce grapes with freshness and length. The vines are planted on the slopes of the circle of Stetty Mountains.

### **WINE MAKING**

In the cellar the grapes are cooled to below 14 degrees Celsius. Bunches were hand sorted and whole bunch pressed. Some of the fermentation took place in stainless steel and ended in large format, old French oak barrels while the rest was fermented in old 1500L wooden tanks. Ageing was determined by a taste for optimal balance and after just over 11 months, it was removed and bottled.

### **TASTING NOTE**

Delicate aromatics shyly display themselves on this wine: white peach, lilies and just a hint of tangy apple and a light whiff of struck match. That delicacy carries through onto the palate – but there's power too. Fresh nectarine with a slight lemon/grapefruit edge vies with a creamy lees character. A gently textured wine with a light vanilla nuance. While there is undoubtedly wood adding structure, it is deftly handled and is hardly apparent to the taste buds. Superb integration and great length of flavour.

Elandskloof | 33° 54' 02.92" S 19° 17' 04.33" E | Elevation 700m

### **REMARKS**

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