



## ***2012 Chardonnay***

*91 Points, Robert Parker's Wine Advocate*

This very special Chardonnay was made in the style of a traditional Burgundian Chablis. It shows intense citrus and soft fruit layered with honey and vanilla carried by a distinct minerality and crisp acidity with a lingering citrus finish.

### ***Wine Made in the Soil***

The vineyards are planted in decomposed shale over clay at 300 metres in the foothills of the Sonderend Mountain Range. A low mean February temperature lends to an extended ripening period that can put harvest 3-4 weeks later than traditional wine growing regions in South Africa. The intense citrus notes and the lingering finish are consistent trademarks of Lismore's specific terrior. The restrained minerality of the Chardonnay is a clear indication of the cool climate in which it is grown.

Wine of Origin "Greyton" has been designated by SAWIS recognizing the special terrior of this region.

### ***Winemakers' Notes***

The grapes were picked at optimal ripeness and whole bunch pressed, slowly extracting the juice at a rate of 600ltrs per ton. The juice was cold settled for 48 hours and was racked into 225 and 300 litre older burgundian barriques for fermentation and 11 months of maturation. Once every two weeks the lees were stirred, "*battonage*", until a month before bottling.

### ***Wine Making Aesthetic***

Balance is the key to this wine.

The oaking represents a viewpoint that the fruit/acid/pH must drive a wine's flavour and not the over-emphasis on highly extracted buttery notes derived from new barrels and 100% Malolactic conversion. That being said the barrel aging gives this wine its luxurious texture. Having only undergone partial MLF (60%), the wine retains its original fruitiness and fresh acidity. These elements combined allow for years of storage and maturation.

### ***Wine of Origin Greyton***

***Alcohol: 14 %    RS: 3.7 g/l    Total Acidity: 6.9 g/l    pH: 3.29***

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