



2020 Lismore Chardonnay

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

Wine Made in the Soil



30% of the grapes comes from Lismore's vineyards in Greyton, the vineyards are planted in decomposed shale over clay at 300 metres in the foothills of the Sonderend Mountain Range. The other 70% of the grapes comes from Kaaimansgat in Elandskloof as well as grapes from the Upper Hemel en aarde valley. 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 terroir. The restrained minerality of the Chardonnay is a clear indication of the cool climate in which it is grown.

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-, 300- and 500-liter older Burgundian barrels for fermentation and 10 months of maturation. 5% new French oak was used in this vintage.

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 (20%), the wine retains its original fruitiness and fresh acidity. These elements combined allow for years of storage and maturation.

Wine of Origin Cape South Coast

Alcohol: 13.0%

pH: 3.36

Total Acidity: 6.3 g/l

RS: 3.7 g/l