

## 2017 Kershaw Lake District Cartref CY96

RANGE: Deconstructed

VARIETAL INFORMATION: 100% Chardonnay made from Dijon clone CY96

WINE OF ORIGIN: Lake District, Elgin, South Africa

SOIL: Cartref, of granitic origin with Quartz

TOTAL VINEYARD PRODUCTION: 912 kg selected from a registered single vineyard site.

OVERVIEW: The inspiration for my Deconstructed Chardonnay stems from my belief that the Elgin region boasts credentials that make it world-class. To bolster these regional credentials, I have set out to prove that Elgin has both a signature grape, as well as specific 'terroirs' (meso-climates) that reflect intra-regional distinctions. To fully comprehend this, it is necessary to dig deeper into the DNA that make up our region. To elucidate this, I have decided to make these 3 Chardonnay wines, each selected from a specific vineyard and an individual clone. Importantly, this is an ongoing story that will unfold over the coming years.

VINTAGE: Hand-Picking Dates: 14th March 2017

Brix at Harvest: 24.10

SEASON: Whilst 2017 experienced a cool winter to enable good vine dormancy, the rainfall was low and followed similar conditions felt in 2015 and 2016. Budbreak took place in ideal warm sunny conditions whilst flowering was a touch earlier than normal; strong blustery winds meant pollination took longer to complete. As a result, berry set was uneven leading to some smaller berries that despite a lower yield did have good concentration of flavours. Despite expecting an early harvest an unusually cool December slowed down ripening whilst some January rain during veraison helped nourish the soils and more importantly, helped the vine focus on grape ripening rather than foliage & root growth. Harvest took place under blue skies in mid-March. The net result of the drier year is that the grapes had decent natural acidity, achieved steady phenolic ripeness and plenty of intense fruit flavours

WINEMAKING: Grapes were hand-picked in the early autumnal mornings, placed into small lug baskets and tipped directly into a press before being gently whole-bunch pressed up to a maximum of 0.6 bar or until a low juice recovery of 590 litres per ton was obtained. The juice gravity-flowed directly to barrel (no pumps were used at all) without settling. The unclarified juice had no enzymes or yeast added to it and therefore underwent spontaneous fermentation until dry, with malolactic discouraged. The wine rested in barrel for 4 months prior to judicious sulphuring and a further 7 months' maturation in barrel before racking and bottling.

BARREL SELECTION: A small number of artisanal coopers were selected, all from Burgundy and only French oak was chosen. 50% of the oak was new with the remainder split into 2nd fill barrels, 228 litres in size.

ALCOHOL: 13.63%

TOTAL PRODUCTION: 764 bottles and 24 magnums were produced, each individually marked on the label.

TASTING PROFILE: Sourced from the western part of Elgin, known as the Lake District, this clone produces wines that are nervous, aromatic, elegant and sharp with slightly lower alcohol and finely balanced, the fruit profile being subtle with hints of citrus/orange peel and peach blossom and with time, some nutty elements. The Cartref soils, a mixture of decomposed granite, pebbles and quartz, adds delicacy and heightens the fruit intensity.



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