

## 2019 Lower Duivenhoks River Chardonnay

RANGE: GPS Series

VARIETAL INFORMATION: 100% Chardonnay made from Dijon clone CY95.

WINE OF ORIGIN: Lower Duivenhoks River, Western Cape, South Africa.

TOTAL VINEYARD PRODUCTION: 3.73 tons from a single vineyard block of Chardonnay.

OVERVIEW: During the year, I have the opportunity to visit a number of areas outside of Elgin. Occasionally, I come across something so fascinating that it deserves a closer look. In 2016, I discovered a small parcel of Chardonnay grapes growing on limestone soils – a rarity in the Western Cape. With limestone often touted as beneficial for Chardonnay grapes, it made sense to grasp this opportunity with both hands. The GPS Series is testament to these special places and celebrates them.

VINTAGE: Hand-Picking Dates: 27th February 2019    Brix at Harvest: 23.6

SEASON: This area does not exhibit the sharp division between winter and summer rainfall as seen in most of the other wine making regions and in 2019 this proved to be the case with a fair bit of rain falling in the harvest month of Feb. This rain also tends to come from strong South Easterlies and even when they are not bearing rain the weather can be quite overcast with high humidity. Although this does keep the temperatures down, and ensures a slow steady ripening, one must keep an eye open for rot and deciding when to harvest is especially important for this vineyard.

WINEMAKING: Grapes were hand-picked in the early morning, 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 615 litres per ton was obtained using our Willmes Sigma 5 press. The juice gravity-flowed directly to barrel 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, blending and bottling.

BARREL SELECTION: A small number of artisanal coopers were selected, all from Burgundy and only French oak was chosen. Importantly, this wine was micro vinified as a separate batch. Over the years we have developed an algorithm to ascertain which coopers work best and how many new and used barrels are utilised. In 2019 20% was new oak; and the remainder split evenly between 1st and 2nd fill barrels.

ALCOHOL: 13.9 %

TOTAL PRODUCTION: 3067 bottles were produced.

TASTING PROFILE: Pale straw in colour. Appealing aromas of yellow peach, fresh bread dough and baked apple with cinnamon. There is ripeness and intensity to the 2019 GPS Chardonnay with a creaminess of texture and almost mid-palate sweetness that displays pineapple tart, peach melba, orange peel oil and apricot clafoutis. This mid-palate fleshiness and depth of flavour are kept beautifully in check by the cleansing tension of acidity. An elongated finish unfolds further nuances: unburnt joss sticks, pine needles, slivered almonds and oat pithiness.



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