



Upper Hemel en Aarde Valley, South Africa.

PRODUCED BY BOEKENHOUTSKLOOF

CHARDONNAY 2019



The Hemel-en-Aarde Valley is one of the most exciting places to grow Chardonnay and Pinot Noir in South Africa. Cap Maritime sits perched on top of a ridge separating the Upper Hemel-en-Aarde appellation from the Valley. It is here where we endeavour to create wines that capture the essence of their origin, while at the same time representing a style that we aspire to.

Our Chardonnay grapes were sourced from Upper Hemel-en-Aarde Valley vineyards planted on Table Mountain sandstone and decomposed granite. The climate is cool and temperate, where parallel mountain ranges channel ocean winds through the appellation during the summer.

The 2019 vintage was extremely challenging, low-yielding, but immensely rewarding.

The grapes were picked, hand-sorted and transported in refrigerated trucks to our winery in Franschhoek. Careful selection took place before whole-bunch pressing. The juice settled naturally in the tank for two days before being racked off into 50% small Burgundian 1,200L Foudre and 50% new French oak barriques where fermentation began spontaneously. Light batonnage was performed throughout the 14 months of élevage.

TASTING NOTES

The nose shows an inviting array of intense citrus aromas, with whiffs of blood orange, yellow apple, fresh peach, angelica and undertones of nutmeg, ginger and cloves from gently toasted oak. Flavors of ripe mandarin and hints of lemon curd and white blossom follow through onto an elegant, poised palate. The midpalate is very focused, smooth and buttery, with good weight, yet enough tension. The wine has a subtle smoky but refreshing finish with delicate nuances of lemongrass and verbena lingering in the mouth.

Alc 13.74%
TA 5.2 g/l
RS 2.1 g/l
pH 3.44

