

# ATLAS SWIFT

PREMIUM WINES



## Cape South Coast Chardonnay 2022

WINEMAKER	Martin Smith
COMPOSITION	100% Chardonnay
ORIGIN	Onder-Duiwenhoksriver – Cape South Coast
AGE OF VINES	11 years
IRRIGATION	Supplemental / drip
SOIL TYPE	Limestone and chalk
PRODUCTION VOLUME	1895 x 750ml
AGEING POTENTIAL	6 to 8 years from vintage

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### VINTAGE CONDITIONS

Availability of water, in conjunction with ideal winter conditions, laid the foundation for an exceptional season, despite challenges due to fungal pressure and cool, wet weather during summer months. The wine grape crop is somewhat larger than in 2021.

### VINIFICATION

The grapes were hand-harvested, de-stemmed and transferred to French oak barrels (20% new and the balance made up of 2nd and 3rd fill oak) where it underwent alcoholic fermentation, without the addition of cultured yeasts. Spontaneous malolactic fermentation took place in all the barrels. Matured in oak for a total period of 12 months, with lees stirring once a week to enhance the texture. Aged in bottle for a further 6 months prior to its release.

### TASTING NOTES

Colours of a brilliant golden green; citrusy scents like lemon, lime, and orange peel; hints of brioche in the background. The acidity is balanced, and the midpalate is an explosion of citrus fruit. The chalky, mineral, and somewhat salty aftertaste is a result of the vineyard's exposure to limestone-rich soils.

ALC 12.77% | RS 3.50 g/l | TA 5.80 g/l | VA 0.68 g/l | pH 3.66 | FREE SO2 14 mg/l | TOTAL SO2 113 mg/l

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