

# ATLAS SWIFT

PREMIUM WINES



## Wine of Origin Cederberg Chardonnay 2022

WINEMAKER	Martin Smith
COMPOSITION	100% Chardonnay
ORIGIN	Cederberg Mountains
AGE OF VINES	7 years
IRRIGATION	Supplemental / drip
SOIL TYPE	Weathered sandstone and ferricrete
PRODUCTION VOLUME	2463 x 750ml
AGEING POTENTIAL	6 to 8 years from vintage

---

### VINTAGE CONDITIONS

The 2022 vintage will be remembered as a very late season with high disease pressure due to frequent rains from winter until harvesting, with a sweltering January that resulted in sunburn and leaf discoloration. It was indeed a challenging vintage.

### 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

Scents of vanilla pod, orange blossoms, jasmine, and neroli oil accompany the pale straw tint of this wine. White stone fruits and lemon zest contribute additional layers of aroma to the wine. The acidity is bright and clean, although it is delicate and subtle on the palate. The wine has a full, velvety texture, while flavours of almonds, dessicated coconut, and citrus zest complete the lengthy finish.

ALC 13.41% | RS 2.40 g/l | TA 5.5 g/l | VA 0.60 g/l | pH 3.54 | FREE SO2 16 mg/l | TOTAL SO2 87 mg/l

---

Atlas Swift (Pty) Ltd | La Vigne Estate, Robertsvlei Road, Franschhoek, 7690 | Tel: +27 (0)84 585 1138

[www.atlasswift.co.za](http://www.atlasswift.co.za) | [welma@atlasswift.co.za](mailto:welma@atlasswift.co.za)