ATLAS SWIFT

PREMIUM WINES



Franschhoek Chardonnay 2022

WINEMAKER Martin Smith

COMPOSITION 100% Chardonnay

ORIGIN Franschhoek

AGE OF VINES 10 years

IRRIGATION Supplemental / drip

SOIL TYPE Deep sandy soils

PRODUCTION VOLUME 2277 x 750ml

AGEING POTENTIAL 5 to 7 years from vintage

VINTAGE CONDITIONS

Ideal winter conditions that supplemented water reserves and contributed to even growth provided an excellent foundation for the 2022 crop. Judging by the quality of the wines it is evident that 2022 was another classic Franschhoek 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

A floral wine with hints of magnolia and frangipani to complement the ripe peach, apricot and roasted cashew nut aromas. Flavours of yellow peach and apricot are backed by a flinty edge and a rich textural mouthfeel. The balanced oak component adds further weight to the mid-palate. The finish is somewhat oily, and notes of ripe stone fruits linger for a satisfyingly long time.

ALC 12.90% | RS 2.90 g/l | TA 5.20 g/l | VA 0.56 g/l | pH 3.48 | FREE SO2 23 mg/l | TOTAL SO2 88 mg/l