

ATLAS SWIFT

PREMIUM WINES



Robertson Chardonnay 2022

WINEMAKER	Martin Smith
COMPOSITION	100% Chardonnay
ORIGIN	Robertson
AGE OF VINES	18 years
IRRIGATION	Supplemental / drip
SOIL TYPE	Limestone
PRODUCTION VOLUME	2075 x 750ml
AGEING POTENTIAL	5 to 7 years from vintage

VINTAGE CONDITIONS

Winter conditions were excellent, characterised by above-average cold units. Although smaller than the record crop of 2021, this vintage still boasts an above-average yield and quality. The season was extremely drawn out with several challenges, but sufficient irrigation water remedied the situation.

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

An elegant Chardonnay with enticing scents of toasted bread, citrus blooms, orange peel, peaches and lemon verbena. The creamy texture is complemented by a lively seam of acidity, and the palate is filled with flavours reminiscent of ripe stone fruits. Grapefruit flavours and light yeasty overtones provide added dimension. An intricate wine with aftertastes of lemon, lime, and white peach.

ALC 12.16% | RS 2.90 g/l | TA 5.50 g/l | VA 0.65 g/l | pH 3.49 | FREE SO₂ 16 mg/l | TOTAL SO₂ 94 mg/l

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

www.atlasswift.co.za | welma@atlasswift.co.za