

ATLAS SWIFT

PREMIUM WINES



Wellington Chardonnay 2022

WINEMAKER	Martin Smith
COMPOSITION	100% Chardonnay
ORIGIN	Wellington
AGE OF VINES	7 years
IRRIGATION	Supplemental / drip and dry land
SOIL TYPE	Glenrosa, decomposed Schist & Shale
PRODUCTION VOLUME	2340 x 750ml
AGEING POTENTIAL	5 to 7 years from vintage

VINTAGE CONDITIONS

The 2022 vintage will be remembered for a cool growing season, followed by a sudden temperature spike from January, which contributed to a smaller wine grape crop than the 2021 vintage. Due to good viticultural practices, the vineyards for this wine delivered exceptional grape analyses and wine quality.

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

The wine's colour is a pale lemon. The fragrances are intense, reminiscent of tropical island fruits like green pineapples and mangos, with additional scents of limes. There's a hint of Flor yeast and Fynbos on the nose that adds further complexity. It's medium-bodied, rich in structure, and beautifully balanced across fruit, acidity, and oak. On the finish you can taste the fruity richness, with a hint of green almonds right at the end.

ALC 13.42% | RS 1.80 g/l | TA 5.20 g/l | VA 0.41 g/l | pH 3.47 | FREE SO2 20 mg/l | TOTAL SO2 102 mg/l

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