

ATLAS SWIFT

PREMIUM WINES

Cape South Coast Chardonnay 2019

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| WINEMAKER | Martin Smith |
| COMPOSITION | 100% Chardonnay |
| ORIGIN | Onder-Duiwenhoksriver – Cape South Coast |
| AGE OF VINES | 8 years |
| IRRIGATION | Supplemental / drip |
| SOIL TYPE | Limestone and chalk |
| PRODUCTION VOLUME | 915 x 750ml |
| AGEING POTENTIAL | 6 to 8 years from vintage |

VINTAGE CONDITIONS

The 2019 vintage was very hot and windy, but the vineyard's proximity to the ocean (only 8km) helped to keep it cool throughout the growing season.

VINIFICATION

The grapes were harvested by hand, whole bunch pressed and transferred to French oak barrels (20% new and the balance made up of 2nd and 3rd fill oak) where it underwent spontaneous fermentation. The wine was fermented and matured in oak for a total period of 12 months, with lees stirring twice a week to enhance the texture. Only 20% underwent malolactic fermentation to retain the freshness. After bottling, the wine was aged for a further 12 months prior to its release.

TASTING NOTES

This wine has a beautiful golden-green rim, with intense aromas of iodine and ripe citrus peel on the nose. The high concentration of sodium and potassium present in the soil where the vineyard grows, bring forth a minerality to the mid-palate, and a fresh saline edge to the lengthy finish.

ALC 14.40% | RS 1.90 g/l | TA 5.30 g/l | VA 0.57 g/l | pH 3.48 | FREE SO2 12 mg/l | TOTAL SO2 81 mg/l

