ATLAS SWIFT

PREMIUM WINES



Cape South Coast Chardonnay 2021

WINEMAKER COMPOSITION ORIGIN AGE OF VINES IRRIGATION SOIL TYPE PRODUCTION VOLUME AGEING POTENTIAL Martin Smith
100% Chardonnay
Onder-Duiwenhoksriver – Cape South Coast
10 years
Supplemental / drip
Limestone and chalk
1092 x 750ml
6 to 8 years from vintage

VINTAGE CONDITIONS

Winter was colder than usual, with heavy rains. Challenging weather conditions led to a smaller crop, but enabled producers to truly make cool climate wines of exceptional quality.

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

Bright golden-green hues, with forthcoming aromas of lemon peel, limes and orange citrus zest, supported by subtle whiffs of brioche. The acidity is well integrated, with an explosion of lime and lemon fruit on the mid palate. The limestone-rich soils in which the vineyard grows, bring forth a flinty, mineral and saline edge to the lengthy finish.

ALC 12.95% | RS 1.99 g/l | TA 5.29 g/l | VA 0.37 g/l | pH 3.49 | FREE SO2 21 mg/l | TOTAL SO2 118 mg/l

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