

ATLAS SWIFT

PREMIUM WINES



Cederberg Chardonnay 2021

WINEMAKER	Martin Smith
COMPOSITION	100% Chardonnay
ORIGIN	Cederberg Mountains
AGE OF VINES	6 years
IRRIGATION	Supplemental / drip
SOIL TYPE	Weathered sandstone and ferricrete
PRODUCTION VOLUME	1098 x 750ml
AGEING POTENTIAL	6 to 8 years from vintage

VINTAGE CONDITIONS

Winter was colder than usual, with heavy rains. A later and cooler season resulted in slow, but even ripening of a somewhat larger and outstanding quality wine grape crop.

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

Pale straw colour, with perfumed scents of vanilla pod, orange blossom, jasmine and neroli oil. Layers of white peach, poached pear and lemon zest add further complexity on the nose. The palate is precise and poised, with a fresh, yet gentle and soft acidity. The wine has a rich, textured mouthfeel with flavours of almonds and dessicated coconut, and lingering notes of lemon zest on the finish.

ALC 13.06% | RS 1.73 g/l | TA 5.1 g/l | VA 0.35 g/l | pH 3.49 | FREE SO2 18 mg/l | TOTAL SO2 121 mg/l

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