

ATLAS SWIFT

PREMIUM WINES



Robertson Chardonnay 2019

WINEMAKER	Martin Smith
COMPOSITION	100% Chardonnay
ORIGIN	Robertson
AGE OF VINES	15 years
IRRIGATION	Supplemental / drip
SOIL TYPE	Limestone
PRODUCTION VOLUME	865 x 750ml
AGEING POTENTIAL	5 to 7 years from vintage

VINTAGE CONDITIONS

The dry and windy 2019 season was aided by Robertson's Mediterranean climate to cool the vineyards down sufficiently at night, helping to retain acidity during a very tricky vintage.

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 hues, with aromas of ripe citrus peel, orange blossom and yellow peaches. The palate displays fleshy stone fruit characters, and the rich and creamy texture is balanced by a bright seam of acidity. A complex wine with lingering flavours of golden apples on the finish.

ALC 14.17% | RS 1.70 g/l | TA 5.40 g/l | VA 0.62 g/l | pH 3.58 | FREE SO2 15 mg/l | TOTAL SO2 79 mg/l

Atlas Swift | R45, Robertsvlei Road, Franschhoek, 7690 | Tel: +27 (0)84 585 1138

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