

ATLAS SWIFT

PREMIUM WINES



Wine of Origin Cederberg Chardonnay 2019

WINEMAKER	Martin Smith
COMPOSITION	100% Chardonnay
ORIGIN	Cederberg Mountains
AGE OF VINES	4 years
IRRIGATION	Supplemental / drip
SOIL TYPE	Weathered sandstone and ferricrete
PRODUCTION VOLUME	595 x 750ml
AGEING POTENTIAL	6 to 8 years from vintage

VINTAGE CONDITIONS

The 2019 vintage was very hot and dry, but the vineyard's high altitude had a refreshing cooling effect 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 pale straw colour, filled with inviting citrus aromas of lemon and lime peel, and a touch of orange blossom to round it off. The palate is precise and poised, with a tension derived from the fresh acidity, and lingering notes of lemon curd on the finish.

ALC 13.39% | RS 1.50 g/l | TA 5.50 g/l | VA 0.50 g/l | pH 3.49 | FREE SO2 24 mg/l | TOTAL SO2 96 mg/l
