

ATLAS SWIFT

PREMIUM WINES



Wellington Chardonnay 2019

WINEMAKER	Martin Smith 100%
COMPOSITION	Chardonnay
ORIGIN	Wellington
AGE OF VINES	4 years
IRRIGATION	Supplemental / drip and dry-land
SOIL TYPE	Glenrosa, decomposed Schist & Shale
PRODUCTION VOLUME	900 x 750ml
AGEING POTENTIAL	5 to 7 years from vintage

VINTAGE CONDITIONS

The 2019 vintage was very hot and dry, producing powerful, concentrated wines from the heavy soils and arid growing conditions.

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 lemon hue with an abundance of tropical fruit aromas – pineapple, peach, pear and apricot. The palate is medium-bodied, with ripe orange and grapefruit flavours. Stellar balance between the fruit, acidity and oak components. The fruit complexity carries through to the finish, with a touch of vanilla on the aftertaste.

ALC 13.25% | RS 2.90 g/l | TA 5.30 g/l | VA 0.58 g/l | pH 3.62 | FREE SO2 11 mg/l | TOTAL SO2 99 mg/l

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