

# ATLAS SWIFT

PREMIUM WINES



## Shelter Chardonnay 2019

WINEMAKER	Martin Smith
COMPOSITION	100% Chardonnay
ORIGIN	Cape South Coast, Cederberg, Robertson, Wellington
AGE OF VINES	4 - 15 years
IRRIGATION	Supplemental / drip and dry-land
SOIL TYPE	Limestone / schist / sandstone / shale
PRODUCTION VOLUME	7745 x 750ml
AGEING POTENTIAL	5 to 7 years from vintage

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### VINTAGE CONDITIONS

The 2020 vintage was characterised by sufficient cold and wet units during the previous winter, with favourable weather throughout the harvest 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 2<sup>nd</sup> and 3<sup>rd</sup> 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

Upfront aromas of ripe citrus, burnt orange and lemon curd. Sultry flavours of grapefruit and hazelnuts on the palate, with a bright acidity to compliment the creamy vanilla flavours. Flavours of freshly baked brioche and yeasty notes on the lengthy finish.

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ALC 13.21% | RS 2.80 g/l | TA 5.90 g/l | VA 0.56 g/l | pH 3.52 | FREE SO<sub>2</sub> 13 mg/l | TOTAL SO<sub>2</sub> 104 mg/l

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