ATLAS SWIFT

PREMIUM WINES



Shelter Chardonnay 2020

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

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 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

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.

ALC 13.21% | RS 2.80 g/l | TA 5.90 g/l | VA 0.56 g/l | pH 3.52 | FREE SO2 13 mg/l | TOTAL SO2 104 mg/l