

ATLAS SWIFT

PREMIUM WINES

Shelter Chardonnay 2021

WINEMAKER	Martin Smith
COMPOSITION	100% Chardonnay
ORIGIN	Cape South Coast, Cederberg, Franschhoek, Robertson, Wellington
AGE OF VINES	5 - 16 years
IRRIGATION	Supplemental / drip and dry-land
SOIL TYPE	Limestone / schist / sandstone / shale
PRODUCTION VOLUME	678 x 750ml
AGEING POTENTIAL	5 to 7 years from vintage

VINTAGE CONDITIONS

The 2021 vintage was characterised by moderate weather throughout the season, and specifically during harvest time, resulting in grapes ripening slower, while developing exceptional colour and flavour.

VINIFICATION

The grapes were hand-harvested, de-stemmed and transferred to French oak barrels (20% new and the balance made up of 2nd and 3rd fill oak) where it underwent alcoholic fermentation, without the addition of cultured yeasts. Spontaneous malolactic fermentation took place in all the barrels. Matured in oak for a total period of 12 months, with lees stirring once a week to enhance the texture. Aged in bottle for a further 6 months prior to its release.

TASTING NOTES

The wine presents itself with a bright, pale gold hue. Upfront aromas of yellow apples and pears, with delicate citrus notes and a whisper of tropical pineapple. Subtle whiffs of toasted hazelnuts showcases the influence of the old oak barrels. The palate is graced with flavors of ripe white peaches and hints of lemon meringue, all wrapped in a silky texture and a crisp, refreshing acidity that brings vibrancy to each sip. The finish is long and satisfying, leaving a lingering impression of toasted almonds and a gentle touch of minerality.



ALC 12.77% | RS 2.50 g/l | TA 5.80 g/l | VA 0.69 g/l | pH 3.54 | FREE SO2 9 mg/l | TOTAL SO2 127 mg/l

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