



Chardonnay 2022

WINE OF ORIGIN STELLENBOSCH

Winemaker: Narina Cloete

CULTIVAR

Chardonnay 100%

VITICULTURE

The grapes originated from vineyards in the Blaauwklippen valley and Helderberg which have rich decomposed granite soils. Both vineyards have the Vertical Shoot Positioning (VSP) trellis system and drip irrigation. The grapes were harvested at the beginning of February 2022.

WINEMAKING

The hand harvested grapes were transported to the cellar. Upon arrival, they were loaded whole bunch into the pneumatic press. A whole bunch pressing cycle ensured the extraction of quality juice. The juice settled for 24 hours and was then rack to a combination of 228L and 300L French oak barrels for barrel fermentation. Fermentation finished after approximately two weeks. *Battonage* was done every 2nd day after fermentation and before maturation. During the in-barrel maturation period of 11 months *battonage* was done every fortnight. **Twenty-two** percent new oak was incorporated. Malolactic fermentation was inhibited.

TASTING NOTE

Rich citrus, orange blossom and yellow flower notes merge with hints of yellow peach and Crème Brûlée. A fresh acidity combines with the rich and creamy mid palate to finish with a lingering mineral core.

FOOD PAIRING

A wine to savor on its own. Great with richer Thia and Indian curries and tuna steaks.

ANALYSIS	Alc.	RS	pH	TA
	13.50%	1.92 g/l	3.36	5.89

Founded in 1682, Blaauwklippen is one of the oldest wine farms in Stellenbosch. Etched between ancient blue granite boulders on the slopes of mineral-rich mountain soils, we produce authentic wines in harmony with the simplicity of country living.

www.blaauwklippen.com