

J & G Chardonnay

VINEYARD: A 19 year old vineyard standing on well drained loamy soil with some limestone. Rootstock Richter 110 and clone CY3.

CLIMATE: A warm and dry season, with high temperatures in January. The grapes achieved ripeness quite easily with slightly higher alcohol levels and lower acidities. Overall, the dry weather ensured healthy grapes and wines with pronounced fruit and easy drinkability.

HARVEST: Machine harvested from 3am to 11am into 4 ton bins after we did grape selection in the vineyard. Production of 10 tons per hectare.

WINEMAKING: The grapes was crushed and destemmed into drainers. Only free run juice was used for vinification. The fermentation was done in stainless steel tanks. CY3079 was the yeast strain used and the juice was fermented at 16 deg. Celsius. After fermentation the wine was aged in French oak barrels for 9 months after which the wine was racked, fined and bottled.

Vintage	2018
Variety	100% Chardonnay
Category	J&G
Origin	Robertson Valley, Western Cape, South Africa

ANALYSIS

Alcohol	13,5 vol %
R/Sugar	2.74g/l
Ph	3.45
Acidity	6.09g/l
V/A	0.49

