

## RESERVE CHARDONNAY, VERGELEGEN

Vintage

2023



The Reserve range showcase the estate's terroir and varietal expressions. The beautiful illustration of the welcoming front gates at Vergelegen beckon visitors to the farm either in person or via the exploration of the wines.

### TASTING NOTE

This barrel-fermented Chardonnay is crafted from grapes grown on ancient granite soils. The wine unveils a lemony yellow-green hue and the character weaves together notes of zesty citrus, spice, delicate citrus blossoms and a hint of buttered toast.

### VINTAGE CONDITIONS

The region experienced lower cold units, with good initial rainfall, but this decreased to below average rainfall for winter. Budding got off to a good start thanks to optimal day temperatures. Shoot growth was even, but in December thunderstorms occurred which led to increased growth and disease pressure as well as weed growth. • Early veraison followed by cool conditions in ripening which slowed the pace, so harvest started at the normal time. Rain started to fall at the end of Feb to end March which led to challenging harvest conditions where critical decisions needed to be made, leading to lower volume but quality yield, resulting in beautiful and elegantly structured wines.

### VINIFICATION DETAILS

The grapes are meticulously hand-harvested and sorted in the vineyards. Most of the Chardonnay undergoes whole-bunch pressing, while a small portion is destemmed before pressing. Fermentation takes place in barrels with varying NTU levels, utilizing both spontaneous and inoculated methods. Partial malolactic fermentation occurs in barrel, with periodic batonage, adjusted according to vintage conditions. The wine matures for 10 months in barrels of different types, sizes, and toasting levels, after which it is blended and bottled.

### AWARDS

International Wine Challenge: Gold 95 pts  
Platter: 96 pts  
Tim Atkin MW: 93 pts  
Wine Advocate: 93 pts  
DWWA: Silver 90 pts

### TECHNICAL ANALYSIS

Alcohol	Residual sugar
13.5	2.8
pH	Acidity
3.40	6.7

### ATTRIBUTES



Origin

South Africa



Variety

Chardonnay



Malolactic Fermentation

Yes



Bottle Size

75cl



Vegetarian

Yes



Winemaker

Luke O'Cuinneagain



Fining Agent

Bentonite/Vegecoll



Closure

Cork



Region

Stellenbosch



Vegan

Yes