



ONSKULD

CHARDONNAY 2019

VITICULTURE

A North-East facing trellised vineyard, at 300m altitude planted in Bokkeveld shale with a high clay content in the Hemel & Aarde Ridge.

WINEMAKING

Harvested on the 8th February 2019, by hand in lug boxes and transferred directly to the press for gentle whole-bunch pressing. Only the free run juice was used, after settling, it was allowed to naturally ferment in 300L and 225L French oak barrels. 30% new french oak was used. The wine matured on fine lees for 10 months prior to bottling, unfiltered.

ANALYSIS

ALC 13.5% RS 4 g/l pH 3.11 TA 7.1

W.O Hemel & Aarde Ridge

1300 bottles produced

TASTING NOTE

Citrus aromas with passionfruit and notes of limes on the nose.
The palate shows delicate integrated oaking, a well-rounded and creamy texture finishing with a striking freshness and minerality



"Every act of rebellion expresses a nostalgia for innocence and an appeal to the essence of being"

Albert Camus