



2021 Onskuld Chardonnay

The 2021 Onskuld shows freshness and elegance that reflects the unique terroir of the Hemel & Aarde Ridge. Now on its third vintage, the Chardonnay allows fresh notes of citrus fruit to shine while perfectly balanced by its minerality and hints of nutmeg.

Viticulture

The Hemel & Aarde Ridge is the smallest appellation in the Walker Bay wine region. Our grapes are grown in a single 11-year-old North-East facing trellised vineyard, found at 300m above sea level in clay-rich Bokkeveld shale.

Vintage

An extremely wet winter, with a cold climate, led to even budding. The summer remained wet, without a heatwave leading to the grapes ripening slowly creating a good correlation between phenolic and flavour ripeness.

Only 3 670 bottles

alc 13.92% | rs 2.3g/l
ph 3.28 | ta 6.1g/l
ma 0.62g/l

Winemaking

We follow a philosophy of minimal intervention, allowing the terroir to speak for itself.

The grapes were harvested by hand on 5 March 2021 and whole bunch pressed. It was fermented in French oak barrels, 30% of which were new, and matured on fine lees for 11 months.

Only the best barrels where bottled.

Tasting notes

Light straw-yellow hue characteristic of an oaked Chardonnay. Fresh aromas of citrus fruit - lemon, lime and grapefruit - with a subtle hint of toasted brioche, fennel and nutmeg.

The 30% new oak builds the balance in the wine and supplies a gentle texture to the mid-palate.

The wine is ready to enjoy on release but will mature well for a further 8 to 10 years.



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hello@draaiboek.wine

