



2022 Kinkel Chardonnay

Kinkel, meaning 'a twist' in Afrikaans, showcases a unique Chardonnay from Elgin vineyards. This region, known for its cool climate and ideal for fruit like apples and pears, is also perfect for this noble grape. The 2022 Kinkel is our first bottling displaying brightness, verve and minerality, highlighting Elgin's distinct traits.

Viticulture

Our grapes are grown in a single 8-year-old southwesterly facing dry-farmed vineyard located 255m above sea level in the southeastern region of Elgin. Vines are planted in decomposed Bokkeveld shale containing about 20% clay.

Cooler temperatures and rainfall followed favourable winter conditions. This delayed ripening by nearly two weeks, imparting a unique character to the grapes adding layers of complexity and flavour.

Winemaking

Our philosophy is one of minimal intervention, allowing the terroir to speak for itself. The grapes were picked by hand on the 3rd of March 2022 and moved directly to the press for gentle whole-bunch pressing.

Fermented in French oak barrels, 25% new, and matured on fine lees for 10 months. No fining or filtering was done prior to bottling.

Only the best barrels were bottled.

Tasting notes

This wine, slow to unveil its allure, has a reserved nose hinting at apple blossom and stone fruit. The vibrant entry introduces citrus, leading to a tangy, chalky palate. The subtle oak adds structure, not flavour. It's elegant, finishing with lime zest.

Best served at 10 to 13C. Remove from the fridge and open 30 minutes before serving.



Only 1 937 bottles

alc 13.6% | rs 1.8g/l
ph 3.32 | ta 6.7g/l

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