



# 2022 Onskuld Chardonnay

The 2022 Onskuld shows freshness and elegance that reflects the unique terroir of the Hemel & Aarde Ridge. The fourth vintage is composed and poised, with a fantastic equilibrium of bright citrus and minerality, reminiscent of an old-world Chardonnay.

## Viticulture

The Hemel & Aarde Ridge is the smallest appellation in the Walker Bay wine region. Our grapes are grown in a single 12-year-old North-East facing trellised vineyard, 300m above sea level in clay-rich Bokkeveld shale.

The 2022 vintage unfolded in two distinct phases: favourable winter conditions were followed by cooler temperatures and rainfall. 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 harvested by hand on the 4th and the 10th of March 2022 and moved directly to the press for gentle whole-bunch pressing. The juice was transferred to French oak barrels, 45% new, for fermentation. The wine then matured on fine lees for 10 months.

Only the best barrels were bottled.

## Tasting notes

Subtle tangerine and floral perfume with a hint of Lily of the Valley. Bright entry with a seamless transition from citrus to creamy oak.

The balance between acid, fruit, and oak is harmonious, ending with a lime touch.

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



## Only 4 800 bottles

alc 13.5% | rs 1.8g/l  
ph 3.31 | ta 6.6g/l

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