VONDELING
VOOR-PAARDEBERG WINES

Chardonnay 2020

VINEYARDS

This tiny, tree-lined vineyard is tucked away in the upper valley of our farm, protected from harsh sunlight and extreme temperatures, allowing the grapes to ripen slowly. These moderate temperatures help preserve the grape's natural acidity and fresh citrus aromas. The yields are kept low to eliminate stress in the vine and ensure good, uniform ripeness. The soil is made up entirely of well-weathered granite.

VINIFICATION

All grapes are picked at optimum ripeness in the early hours of the morning. They are then packed into a cold room to be chilled further for processing the following day. The grapes are whole bunch pressed, which reduces the absorption of coarse phenolics and helps retain more of the grape's natural vibrancy. The juice is not settled but sent directly to three and 400-litre French oak barrels where spontaneous wild yeast fermentation takes place. No Sulphur is added, and the wine typically undergoes a high degree of malolactic fermentation.

The wine is matured on its yeast lees for 7 months after which it is blended to tank, then returned to barrel for a further 4 months. The wine spends 11 months in barrel before finally being returned to tank for a gentle filtration and stabilisation before bottling.

TASTING NOTES & CELLARING & FOOD PAIRING

The wine has a bright hue and a vibrant golden colour. It has a striking nose of sliced pear and peach blossom interwoven with subtle lime and caramelised oats. A full-bodied wine but with excellent palate tension. Crisp apple and chalky citrus are infused with layers of Crème Brulé and roasted almonds. The flavours are refreshing, and the finish refined. Exceptionally well suited to grilled fish, creamy Alfredo pasta and salads. The freshness of the wine also makes it ideal for mild, aromatic curries.

Accolades

2019 Vintage:
2020 Platter's Guide – 4 Stars
2019 Michelangelo – Double Gold
2018 South African Wine Index (SAWI) – Grand Gold

Analysis
pH 3.5
Total Acidity 5.7 g/l
Residual Sugar 3.1 g/l
Alcohol 13.5 %