

2015 Kershaw Elgin Chardonnay

VARIETAL INFORMATION: 100% Chardonnay made from Dijon clones CY96, CY95, CY76 and the Entav clone CY548.

WINE OF ORIGIN: Elgin, Western Cape, South Africa

TOTAL VINEYARD PRODUCTION: 16.2 tons selected from 8 small parcels of Chardonnay.

HISTORY: In 2011, owner Richard Kershaw MW, established Richard Kershaw Wines to create clonally selected, site-specific, cool climate wine paradigms from apposite noble grapes i.e. ones with the ability to produce world-class examples. SA's coolest wine district, Elgin Valley, reflected these principles benefitting from higher altitude, ocean proximity, specific cloud cover sequencing, high cold units and a large diurnal range, enabling the germane grapes, Chardonnay, Syrah and more recently Pinot Noir, to show a sense of place.

VINTAGE: Hand-Picking Dates: 12th February – 5th March 2015
Brix at Harvest: 21.34 - 24.10

SEASON: Copious rain during the early half of winter and respectable cold units meant the vines underwent decent winter dormancy. A wet yet warmer August resulted in earlier budbreak yet cold evenings kept mildew infections at bay. Cooler nights continued well into spring ensuring an even budbreak and more importantly across all bearers giving better spacing within the eventual canopy. Dry conditions into late spring enabled a perfect flowering and subsequent shoot growth. A dry and warm summer without excessive heatwaves meant that berry set was unhindered and véraison took place 15 days early. Healthy picture-perfect grapes were harvested 2 weeks early capturing fabulous acid levels, purity of flavour and incredible textures. As a net result 2015 has been described as a superlative year.

WINEMAKING: Grapes were hand-picked in the early autumnal mornings, placed into small lug baskets and tipped directly into a press before being gently whole-bunch pressed up to a maximum of 0.6 bar or until a low juice recovery of 580 litres per ton was obtained. The juice gravity-flowed directly to barrel (no pumps were used at all) without settling. The unclarified juice had no enzymes, yeast or acid added to it and therefore underwent spontaneous fermentation until dry, with malolactic discouraged. The wine rested in barrel for 3 months prior to judicious sulphuring and a further 7 months maturation in barrel before racking and was bottled unfinned and unfiltered.

BARREL SELECTION: A small number of artisanal coopers were selected, all from Burgundy and only French oak was chosen. 35% of the oak was new with the remainder split into 2nd and 3rd fill barrels of predominantly 228 litres with 10% left to ferment and mature in stainless steel.

ALCOHOL: 13.50% For more information see extended technical sheet available on www.richardkershawwines.co.za

TOTAL PRODUCTION: 9450 bottles all individually marked on the label.

TASTING PROFILE: Restrained, mineral style focussed on elegance with a white fruit character, some oatmeal and some complexity gained from perceptibly applied wood.



Kershaw

WINES OF ELGIN



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