

2022 Kershaw Lake District Bokkeveld Shale CY96

VARIETAL INFORMATION: 100% Chardonnay made from Dijon clone CY96.

WINE OF ORIGIN: Lake District, Elgin, Western Cape, South Africa.

SOIL: Bokkeveld Shale

TOTAL PRODUCTION: 497 bottles.

OVERVIEW: The inspiration for these 3 Deconstructed Chardonnays stems from my belief that the Elgin region boasts credentials that make it world-class. To bolster these regional credentials, I have set out to prove that Elgin has both signature grapes and specific 'terroirs' (meso-climates) that reflect intra-regional distinctions. To fully comprehend this, it is necessary to dig deeper into the DNA that makes up our region. To elucidate this, I have decided to make these 3 Chardonnay wines that have each been selected from a specific vineyard and an individual clone. Importantly, this is an ongoing story that will unfold over the coming years.

VINTAGE: Hand-Picking Dates: 11th March 2022.

Brix at Harvest: 23.4

SEASON: 2022 follows 2021 as another cooler season. Both years experienced La Niña phenomena, with colder but slightly drier winters and cooler, slightly damper springs. There were lower minimum temperatures in the preceding winter. Rainfall was nearly identical to the long-term average, but cold units were over 20% higher, indicating prolonged low temperatures. Spring was drier than average, allowing for even budding and shoot growth. However, it was also cool, causing the growth cycle to start 10 to 14 days later. Cooler and drizzly weather continued into early summer, contributing to lush canopies that required continuous management. Harvest in 2022 was delayed on average by 10 to 14 days. As temperatures remained moderate throughout the rest of the season, vineyards took their time to reach optimum ripeness. The 2022 crop was smaller but of exceptional quality, exhibiting stunning flavour and colour development, as well as wonderful freshness and purity of the fruit, alongside lower alcohol levels and interestingly lower acidities.

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. The juice gravity-flowed directly to barrel without settling. The unclarified juice had no enzymes or yeast added to it and therefore underwent spontaneous fermentation until dry, with malolactic discouraged. The wine rested in barrel for four months before judicious sulphuring and a further seven months' maturation in barrel before racking, blending and bottling.

BARREL SELECTION: A small number of artisanal coopers were selected, all from Burgundy and only French oak was chosen. Importantly, this wine was micro-vinified as a separate batch. In 2022, 100% was new oak; 100% using two 228 litre barrels.

ALCOHOL: 13.39%. RS: 2.3 g/l. TA: 6.4 g/l pH: 3.33

TASTING PROFILE: Lemon chiffon in colour, the nose is fragrant and powerful with heady notes of Lucerne, frangipani cream, and a hint of bitter lemon. The palate shows amazing gait, penetration and an athletic dynamism that dances on the palate. Linear, lifted, and elegant, this wine features elements of powdered rocks, quarry dust, soft peach, and lemon wedges that fill the rich yet bone-dry mid-palate, further releasing a mineral quality. Wonderful length, the finish is finessed and closes with lucerne and honeysuckle aromas.



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