

# 2020 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: 520 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: 27th February 2020.

Brix at Harvest: 23.7

SEASON: The 2020 vintage was an outstanding year for Chardonnay in the true meaning of the word! Winter preceding the 2020 harvest started off cooler and wetter, helping Chardonnay enter dormancy sooner and a proper accumulation of nutrient reserves. September was dry and, along with the milder conditions, enabled the soils to warm up, and flowering began 2 weeks earlier for Chardonnay. As November turned to December, there were constant blustery and wet conditions in Elgin that positively affected the restriction of vegetative growth and berry size. Rain still hung in the air, with over 90mm falling over 2 days in Elgin in January. With higher soil moisture going into the back end of summer and further regular rain showers, coupled with relatively cool day and night temperatures during January and into February, the ripening process was significantly delayed despite the initial earlier expected harvest dates. In the end, we picked this Chardonnay in late February in ideal cool, cloudy conditions.

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 2020, 100% was new oak; 100% using two 228 litre barrels.

ALCOHOL: 13%

TASTING PROFILE: Light saffron-yellow colour. Captivating aromas of apple blossom, jasmine, pine needles, white peach, lemon zest and subtle tangerine. These notes intertwine with button mushroom, oat flakes and toast. The palate has focus, linearity, and purpose as the racy acidity pushes the wine forward as it encounters a medley of fleshy fruits and secondary components. Lucerne flowers, dried pineapple, jasmine, Bartlett pear, white nectarine melded with oatmeal, spice and mineral. The texture underscores the wine with its creaminess yet mineral-like pithiness that gives fabulous long length and huge appeal to the full technicolour that is the 2020 CY96.



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