

2019 Kershaw Lake District Bokkeveld Shale CY96



Kershaw

WINES OF ELGIN

RANGE: Deconstructed

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

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

SOIL: Bokkeveld Shale.

TOTAL VINEYARD PRODUCTION: 912 kg selected from a registered single vineyard site.

OVERVIEW: The inspiration for the Deconstructed Chardonnays stems from my belief that the Elgin region boasts credentials that make it world-class. To bolster these local credentials, I have set out to prove that Elgin has both signature grapes, as well as 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. In 2019, I have taken 2 Chardonnay wines, exclusively 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: 28th February 2019
Brix at Harvest: 23.3

SEASON: In 2019 the rainfall increased back to long-term averages: 530 mm in the winter and 900mm total rainfall. This welcome rain fell throughout winter and well into spring. Better cold units allowed complete dormancy to the vines giving a much-needed respite for the vines to sleep—a cooler spring resulted in a delayed bud break for the earlier budding Chardonnay. Cooler temperatures and gusty winds meant flowering was more irregular than average. Wind surges damaged some of the young shoots and the first flowers as well.

Cooler November temperatures affected the ability of the vine to pollinate correctly, resulting in "hen and chickens" or millerandage in which fewer berries appear on the eventual bunches.

As New Year came and went, summer was also colder than average and maximums during the hottest months never got more than 34°C. The cooler weather did help the vines accumulate flavour more gradually. As harvest approached, whilst there were some pleasant sunny days in February, nights started to cool early in March. We started picking Chardonnay in the last week of February about a week after the warmer weather had subsided. The crop size was smaller due to the irregular flowering and cool and windy conditions. However, this cooler weather brought about higher malic acids that will give more bite and freshness to the wines as well as allowing synchronous ripening of sugar and secondary metabolites.

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 620 litres per ton was obtained using our Willmes Sigma 5 press. 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. Over the years we have developed an algorithm to ascertain which coopers work best and how many new and used barrels are utilised. In 2019 60% was new oak; 100% using 228 litre barrels.

ALCOHOL: 14.00%

TOTAL PRODUCTION: 644 bottles, 24 Magnums & 2 Double Magnums.

TASTING PROFILE: Sourced from the western part of Elgin, known as the Lake District, clone CY96 produces wines that are nervous, aromatic, elegant, finely balanced and crisp with slightly lower alcohol, the fruit profile being subtle with hints of citrus/orange peel and peach blossom and with time, some nutty elements. The Bokkeveld Shale brings amplified perfume on the nose and persistence and elegance to the palate. For the 2019 vintage, this wine has a light yellow-platinum colour. A beguiling perfume of white gardenia, jasmine and sweet pea flowers with a salt-like – smelling a seashell – character. There is a tremendous line and length on the mid-palate with a striking acidic tension; quick and focussed. Sweet lemon, soft oatmeal, jasmine, pastry flakes and lemon cream as one caress and brush the palate to make for a delicate, cleansing palate that seems to go on for an age – little by little revealing nuances of mineral, oak spices and cayenne.



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