

2022 Kershaw Kogelberg Ironstone CY548

VARIETAL INFORMATION: 100% Chardonnay made from Dijon clone CY548.

WINE OF ORIGIN: Kogelberg Mountain, South West Elgin, South Africa.

SOIL: Ironstone.

TOTAL PRODUCTION: 400 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 4 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 Date: 14th March 2022

Brix at Harvest: 23

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, 50% was new oak; 100% using two 228 litre barrels.

ALCOHOL: 13.42%. RS: 1.6 g/l. TA: 7.2 g/l. pH: 3.19

TASTING PROFILE: An enticing aroma of crushed stones, white nectarine, Meyer lemon, and Valencia orange. This opens to a more captivating perfume-like quality that yields citrus blossom and tea rose. The wonderful, lifted quality pervades the entry, which is dominated by a distinct minerality that is woven with dusty mineral acidity, providing a linear experience. This has depth, complexity oscillating between nectarine flesh, tropical notes and rock scree. A long and focused finish that exhibits pithiness, this is ultimately a delicate wine that has subtle power that will reward time in the bottle.



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