2022 Kershaw Lower Duivenhoks River Chardonnay

VARIETAL INFORMATION: 100% Chardonnay made from Dijon clone CY95.

WINE OF ORIGIN: Lower Duivenhoks River, Western Cape, South Africa.

OVERVIEW: During the year, I have the opportunity to visit several areas outside of Elgin. Occasionally, I come across something so fascinating that it deserves a closer look. In 2016, I discovered a small parcel of Chardonnay grapes growing on limestone soils – a rarity in the Western Cape. With limestone often touted as beneficial for Chardonnay grapes, it made sense to grasp this opportunity with both hands. The GPS Series is a testament to these special places and celebrates them.



VINTAGE: Hand-Picking Date: 4th February 2022.
Brix at Harvest: 22.3

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 morning, 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 new 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 4 months prior to judicious sulphuring and a further 7 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, each clone and soil type was micro-vinified as separate batches. Overall, the average in 2022 was 42% new oak; 100% in 228L barrels.

ALCOHOL: 13.38%. | RS: 1.9 g/l. | TA: 6.8 g/l. | pH: 3.36 | TOTAL PRODUCTION: 2660 bottles

TASTING PROFILE: The aromas are intense, with notes of stone fruit, particularly peach blossom and nectarine, layered with subtle oak spices and a delicate hint of dried pineapple in the background. Medium to full bodied, the entry is rich but elegant and filled with ripe peach, Williams pear and pineapple all underpinned by an incisive acidity providing a chiselled backbone to the wine. A light toasty oak and spiced lemon add initial complexity to this fresh, bright wine whilst the finish is long and lingering closing with lime and lemon meringue pie. The wine manages to maintain its juiciness, density and expansive posture throughout.