

2013 Kershaw Elgin Chardonnay

VARIETAL INFORMATION: 100% Chardonnay made up of the Dijon clones CY96, CY95 and CY76.

WINE OF ORIGIN: Elgin, Western Cape, South Africa

TOTAL VINEYARD PRODUCTION: 13.4 tons selected from 5 small parcels of Chardonnay.

HISTORY: In 2011, owner Richard Kershaw MW, established Richard Kershaw Wines (RKW) to create clonally selected, site-specific, cool climate wine paradigms from apposite noble grapes i.e. ones with the ability to produce world-class examples. SA's coolest wine district, Elgin Valley, reflected these principles benefitting from higher altitude, ocean proximity, specific cloud cover sequencing, high cold units and a large diurnal range, enabling the germane grapes, Chardonnay and Syrah, to show a sense of place.

VINTAGE: Hand-Picking Dates: 28th Feb-11th March 2013
Brix at Harvest: 22.8-23.20

SEASON: The combination of cool Spring weather gave plenty of time for the buds to break; a uniform budbreak and flowering period with wind events only starting later (and starting strongly) gave rise to healthy grapes with only minor damage to some of the shoots.

Peak temperatures were noticeably lower than the Long Term Average (LTA) but more importantly than even 2012, which itself has been considered a cool vintage; a cool February and January enabled good fruit set with slow and steady flavour development, although the depth of colour is less than 2012. The resultant Chardonnay is more tightly wound; elevated in natural acidity; a chiseled structure and delicate, raked back fruit.

WINEMAKING: The grapes were hand-picked in the early autumnal mornings, placed in 10kg berry baskets and tipped directly into a press and gently whole-bunch pressed up to a maximum of 0.6 bar or until a low juice recovery of 580 litres per ton was obtained. The juice gravity-flowed directly to barrel (no pumps were used at all) without settling. The unclarified juice had no enzymes, yeast or acid added to it and thus underwent spontaneous fermentation until dry, with malolactic discouraged. The wine rested in barrel for 3 months prior to judicious sulphuring and a further 7 months maturation in barrel before racking, blending and bottling, with each bottle bearing a unique reference number.

BARREL SELECTION: A small number of artisanal coopers were selected, all from Burgundy and only French oak was chosen. 40% of the oak was new with the remainder split into 2nd and 3rd fill barrels of predominantly 228 litres.

ALCOHOL: 13.58%. For more information see extended technical sheet available on www.richardkershawwines.co.za

TOTAL PRODUCTION: 8220 bottles all individually marked on the label.

TASTING PROFILE: Restrained, mineral style focussed on elegance with a white fruit character, some oatmeal and some complexity gained from percipient wood application.



Kershaw

WINES OF ELGIN



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