

2020 Kershaw Kogelberg Ironstone CY548

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

WINE OF ORIGIN: Kogelberg, Elgin, Western Cape, South Africa.

SOIL: Iron-rich complex soils

TOTAL VINEYARD PRODUCTION: 721 kg selected from a registered single vineyard site.

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: 2nd March 2020

Brix at Harvest: 23.4

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 228 litre barrels.

ALCOHOL: 13.5%

TASTING PROFILE: CY548 is a clone that came from cuttings planted in Corton-Charlemagne in Burgundy. The profile reflects the more austere and robust structure profile that yields a pulverised stone texture alongside razor-edged acidity. The aromas tend to be lifted and lean towards citrus blossom, yellow apple, and frangipane in some years. Full-bodied, with a broad mid-palate, the wines need time to unfurl as CY548 often gives excellent concentration, making them ideal for ageing. Fine oat bran, often pithy, complexity gained from the percipient time spent in oak barrels adds further layers.



 @RKershawWines

 @kershawwines

 RKershawWines