

2022 Kershaw Clonal Selection Elgin Chardonnay

VARIETAL INFORMATION: 100% Chardonnay made from Dijon clones CY96, CY95, CY76, CY277 and the Entav clone CY548.

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

VINEYARD PRODUCTION: Selected from 8 small parcels of Chardonnay.

HISTORY: Founded in 2012, owner and Master of Wine Richard Kershaw established Kershaw Wines to craft clonally defined, site-expressive wines from noble cultivars capable of greatness. Based in South Africa's coolest wine district, the Elgin Valley, there is a focus on Chardonnay, Syrah, and more recently, Pinot Noir—varieties that thrive here thanks to Elgin's unique confluence of altitude, maritime influence, abundant cold units, and distinctive cloud choreography. With a sharp eye on clone and site synergy, the aim is to craft wines that clearly speak of their origin.

VINTAGE: Hand-Picking Dates: 26th February – 18th March 2022
Brix at Harvest: 21.9 – 23.3

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 autumn 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 fermentation 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, each clone and soil type was micro-vinified as separate batches. Each batch used an algorithm that we have developed to ascertain which coopers work best and how many new and used barrels are utilised. Overall, the average in 2022 was 34% new oak; 100% 228 l.

ALCOHOL: 13.58% | **RS:** 1.7 g/l. | **TA:** 6.7 g/l. | **pH:** 3.28 | **TOTAL PRODUCTION:** 1660 cases; 20 Magnums.

TASTING PROFILE: A youthful nose fills out with stone fruits and lucerne flowers, with gentle notes of oatmeal, peat and toast peeking out. This wine has a fuller and richer palate entry with nuances of complexity. A fabulous gait in the mouth, with excellent concentration and precision, supported by a mineral backbone of acid.



Elgin. The cooler place to be