

2020 Kershaw Lake District Bokkeveld Shale CY95

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

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

SOIL: Bokkeveld Shale.

TOTAL PRODUCTION: 498 bottles.



OVERVIEW: The inspiration for these Deconstructed Chardonnay's stems from my belief that the Elgin region boasts credentials that make it world-class. My mandate has been to prove that Elgin has a signature grape synonymous with the area and exhibits specific 'terroirs' (mesoclimates) within its demarcated boundary, reflecting regional distinctions. To fully comprehend this, it is necessary to dig deeper into the DNA that makes up our region. As such, I split Elgin into seven different sub-regions or zones whereby each zone identifies with a particular topographical or climatic nuance. Within these zones, I then selected specific vineyards and further an individual clone. Over time, these will change as this story is ongoing, leading to valuable insights into Elgin.

VINTAGE: Hand-Picking Dates: 27th February 2020.

Brix at Harvest: 23.1

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 most of the Chardonnay in late February/early March 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 up to a maximum of 0.6 bar or until a low juice recovery of 620 litres per ton was obtained using our 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 four months before judicious sulphuring and a further seven months' maturation in barrel before racking, blending and bottling.

BARREL SELECTION: Only French oak was chosen, from Burgundy. Importantly, this wine was micro-vinified as a separate batch. In 2020 100% is new oak using two 228 litre barrels. ALCOHOL: 13.34%

TASTING PROFILE: Sourced from a parcel in the western part of Elgin the 95 clone is known for its excellent quality, creating wines that are aromatic, fuller bodied and rich yet tightly structured, well-balanced with length of flavour, managing to show restraint and mouth-watering passivity. The Bokkeveld Shale brings amplified perfume on the nose and elegance to the palate. There are penetrating aromas of yellow peach, granny smith apple, toast, confectioners' custard, and gentle mocha elements. An initial fleshy approach on the palate is cut by a piercing, dynamic acidity that makes the wine glide across the palate. Fairly linear in shape, with a porcelain texture, there is a core of ripe fruits - tangerine, white nectarine, even gooseberry - set against a creamy lemon, shortbread, and mocha background. The oak spices add some further complexity and the wine finishes long with a pithy, mineral tang and further floral notes that float above the wood.

