

# 2020 Kershaw Lower Duivenhoks River Chardonnay

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

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

**TOTAL VINEYARD PRODUCTION:** 2.76 tons from a single vineyard block of Chardonnay.

**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 Dates: 20th February 2020.  
Brix at Harvest: 22.2

**SEASON:** 2020 finally saw the back of the 4-5-year drought as dams filled to acceptable levels. A cooler winter than the previous one helped accumulate substantial nutrient reserves. The early onset of winter helped cold units accumulate earlier to encourage dormancy in the Chardonnay vines. Rainfall during winter was higher than average, enabling the soils to replenish fully. September was milder, enabling budburst to proceed unhindered. In October, the usual wind gusts we experience in the Lower Duivenhoks River area didn't occur until later, so flowering was far better than average. Cooler, wetter conditions in November and into December resulted in some downy mildew pressure, so needed extra canopy management to open up the bunches. In January, over 140 mm fell which helped replenish soil reserves, but the cooler accompanying weather delayed veraison by one week. We finally picked under sunny skies in late February.

**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 2020 was 62% new oak; 100% in 228L barrels.

**ALCOHOL:** 13.47%

**TOTAL PRODUCTION:** 2284 bottles.

**TASTING PROFILE:** Pale straw yellow in colour. Gorgeous aromatic intensity displaying peach blossom, incense, white nectarine, red apple and a flutter of dried pineapple. Nudges of oat bran and oat flakes are also there. This wine is very much a juxtaposition of soft, gentle smoothness set alongside an incisive mineral acidity. Broader in the mid-palate in contrast with clean lines and focus that drives the wine along in the mouth. As the wine unfolds further there is a chalk dust texture, coated with supple tinned peach slices, pear flesh, satsuma peel and suggestions of pineapple, all gently enrobed with a creamy, light, spicy oak. On the extended finish, there is even a hint of lemon acid and pithiness adding further complexity to a hugely appealing wine.



*Kershaw*

