

2020 Kershaw Kogelberg Sandstone CY76

VARIETAL INFORMATION: 100% Chardonnay made from Dijon clone CY76.

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

SOIL: Sandstone.

TOTAL VINEYARD PRODUCTION: 714 kg selected from a registered single vineyard site.

OVERVIEW: The inspiration for the 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 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.

Hand-Picking Dates: 19th February 2020

Brix at Harvest: 22.9

SEASON: 2020 was an outstanding year for Chardonnay! 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. 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, 66% was new oak; 100% using 228 litre barrels.

ALCOHOL: 13.64%

TASTING PROFILE: The CY76 typically has gentle, enticing aromas with yellow apple, Forelle pear, lemon and orange blossom and almond praline. A graceful wine that has a broad mid-palate shape and a tremendous concentration of fruit on the palate. The fleshy core of flavour bursts with fresh pear flesh, cut apple and ripe, waxy lemons. The bright acidity supports the fruit and gives the wine a delicate frame. The persistent finish shows grapefruit pithiness along with mocha coconut and toasted spices adding complexity to the wine.



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