2024 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 11 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: 15th February – 2nd March 2024
Brix at Harvest: 21.9 – 23.3

SEASON: The growing season began with an unusually wet winter, although temperatures were not as cold as in previous years. Despite this, sufficient cold units accumulated to ensure a good bud break.
The summer of 2024 was characterised by high temperatures and reduced rainfall, particularly during January and February. Lower cloud cover and increased UV exposure accelerated ripening, leading to earlier harvests across several regions. However, periods of extreme heat also placed the vines under stress, leading to some dehydration and affecting berry size and sugar accumulation.
Harvest in Elgin began earlier than usual. Chardonnay faced significant challenges following the cool, wet spring, leading to lower yields and smaller berries. Despite this, fruit quality was excellent, with vibrant acidity and concentrated flavours, producing wines with impressive length and a textured mouthfeel.

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, 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 2024 was 37% new oak; 100% 228 l.

Kershaw
WINES OF ELGIN



ALCOHOL: 13.73% | RS: 2 g/l. | TA: 6.9 g/l. | pH: 3.24 | TOTAL PRODUCTION: 5600 bottles

TASTING PROFILE: Reticent notes of mineral, lemon peel, apple and light peach. With a rounder entry, this wine unveils layers of nectarine, intertwined with spice, toast, and lemon cream. All these flavours are carried by a vibrant, mineral-edged acidity. The wine's impressive focus and more upright structure give it compelling drive, making for a linear wine. It's firmly structured and restrained, with a tense mineral edge and a lingering touch of mango flesh towards the close.