



# BEESLAAR



## Chardonnay 2020

WINEMAKER	Abrie Beeslaar
COMPOSITION	100% Chardonnay
ORIGIN	Western Cape
AGE OF VINES	10 – 15 years
IRRIGATION	Supplemental
SOIL TYPE	Shale and decomposed granite
YIELD	6 - 8 tons per hectare
AGEING POTENTIAL	5 to 6 years from vintage

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### VINTAGE CONDITIONS

Early rains in the preceding winter ensured a build-up of reserves in the vines, resulting in even budding and homogenous growth. Premature heat spells triggered the growing season to start slightly earlier than usual. Cooler nights during the ripening phase contributed a vibrant acidity and pronounced complexity.

### VINIFICATION

The grapes were handpicked and whole bunch pressed. After allowing the juice to settle for 48 hours, it was transferred to a combination of 20% new French oak barrels, older French oak and ceramic pots for fermentation. Prior to bottling, the wine was matured for 12 months on the lees.

### TASTING NOTES

Attractive aromas of white pear, ripe orange, and kumquat fruit on the nose. The palate is supple and rich, with texture and weight derived from ageing the wine on the lees. A delicate and bright seam of acidity is beautifully balanced with the citrus fruit and subtle oak nuances. A streak of minerality and hints of wet river pebbles add further complexity to this focussed, poised and elegant wine. Deliciously crisp and mouth-watering on the finish, with lingering flavours of ripe tangerines.

ALC 14.0% | RS 2.40 g/l | TA 5.6 g/l | pH 3.54 | TOTAL SO2 88 mg/l