



# BEESLAAR

Alcohol - 13.05%  
 Residual Sugar - 1.9 g/l  
 Total Acidity - 6.1 g/l  
 Total SO2 - 126 mg/l  
 pH - 3.53

## CHARDONNAY 2022



<b>WINEMAKER</b>	Abrie Beeslaar
<b>COMPOSITION</b>	100% Chardonnay
<b>ORIGIN</b>	Western Cape
<b>AGE OF VINES</b>	11 - 16 years
<b>IRRIGATION</b>	Supplementary drip irrigation
<b>SOIL TYPE</b>	Shale / decomposed granite
<b>YIELD</b>	6 - 8 tons per hectare
<b>AGEING POTENTIAL</b>	5 - 6 years from vintage

### VINTAGE CONDITIONS

During the winter that preceded the harvest in 2022, there was an above-average amount of precipitation, and there were sufficient cold units to induce even budding. The heavy rainfall prompted the development of weeds, pests, and illnesses; nonetheless, these challenges were conquered by careful management of the vineyard.

### 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

An expression of Chardonnay that captures the pure essence of this esteemed grape variety. The grapes, sourced from vineyards nestled in a mixture of shale and high-altitude granitic soils, contributed a unique opulence and refinement to the wine. The wine unfolds with aromatic scents of tart green apple, luscious peaches, and invigorating citrus fruits, complemented by a subtle mineral essence. The moderate alcohol, along with a gentle thread of acidity that weaves through the impeccably balanced core, result in a palate-pleasing and refreshing conclusion.

