



BEESLAAR

Alcohol - 12.88%
 Residual Sugar - 2.9 g/l
 Total Acidity - 6.5 g/l
 Total SO2 - 122 mg/l
 pH - 3.31

CHARDONNAY 2023



WINEMAKER	Abrie Beeslaar
COMPOSITION	100% Chardonnay
ORIGIN	Western Cape
AGE OF VINES	12 - 17 years
IRRIGATION	Supplementary drip irrigation
SOIL TYPE	Shale / decomposed granite
YIELD	6 - 8 tons per hectare
AGEING POTENTIAL	5 - 6 years from vintage

VINTAGE CONDITIONS

The 2023 season began with mild and dry conditions which had a crucial impact on grape quantity and quality, and ended wet. Drier conditions limited berry mass and subsequently yields, but also ensured outstanding quality. The cool ripening period aided early cultivars. Vigorous growth after the December thunderstorms caused temporary deficiencies which then recovered later in the season.

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 new French oak barrels, older French oak and ceramic pots for fermentation. For added complexity, the wine was matured on the lees for 12 months in French oak (20% new barrels). Prior to bottling, the wine was matured for 12 months on the lees.

TASTING NOTES

The 2023 Beeslaar Chardonnay exhibits fragrant aromas of citrus fruits and green apples. On the palate, ripe pineapple flavours contrast delicately with the mineral nucleus of the wine. In addition to the delicate acidity that interweaves with the perfectly balanced core, the moderate alcohol content contributes to a palate-pleasing and revitalising finish.

