



# 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).

### 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.



[www.beeslaar.co.za](http://www.beeslaar.co.za)



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