



BEESLAAR

Alcohol - 13.50%
Residual Sugar - 2.8 g/l
Total Acidity - 6.1 g/l
Total SO₂ - 126 mg/l
pH - 3.45

CHARDONNAY 2025



WINEMAKER

Abrie Beeslaar

COMPOSITION

100% Chardonnay

ORIGIN

Western Cape

AGE OF VINES

14 - 19 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 2025 season began well, with generous winter rainfall replenishing the soils. It was characterized by sustained mild, dry conditions that contributed to the production of excellent quality grapes. Cool, windy weather during flowering and fruit set resulted in a lighter crop. A mild, dry summer followed, producing Chardonnay with fresh, vibrant acidity and beautiful varietal expression.

VINIFICATION

The grapes were handpicked at optimal ripeness and whole-bunch pressed. After a 48-hour settling period, the juice was transferred to French oak barrels for fermentation. To enhance complexity, the wine was matured on the lees for 12 months in French oak barrels, 15% of which were new.

TASTING NOTES

The nose is layered and refined, showing citrus zest, dried peach and white stone fruit, with subtle oak spice, vanilla and light buttery notes, opening to a hint of orange blossom. The palate is fresh and well-balanced, offering good weight without richness, lifted by integrated acidity and bright lime zest. Flavours of white peach and mandarin follow through, with oak neatly supporting the fruit. The finish is long, vibrant and citrus-driven, with excellent clarity and complexity.



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