



SUMARIDGE

ESTATE WINES

UPPER HEMEL-EN-AARDE VALLEY | HERMANUS | SOUTH AFRICA

Chardonnay 2018



Alcohol = 13.91%

Acid = 5.7g/L

pH = 3.29

Residual Sugar = 2.1g/L

Composition = 10 months barrel maturation

100% Bourgogne Oak Barrels - 25% new wood

Production = 7500 bottles (1250 x 6 cases)

Release Date: July 2020

Viticulture:

Soils: Along the banks of the Onrus river the soil is ancient decomposed granite loam with quartzite inclusion.

Aspect & Elevation: North West from 180-196m above sea level at 8km from the Atlantic Ocean

Trellis & Plant Density: On standard VSP trellis at 4000 plants per Ha as well as high density VSP trellis at 8000 plants per hectare

Harvest dates: Young blocks – 14th February and older blocks 15th March 2018, hand harvested into crates.

Vine Age: Older blocks (15-20yrs) 52% / Young blocks (8-14yrs) 48%.

Winemaking:

Cellar door: All grapes hand sorted, cooled, de-stemmed and crushed through press to stainless steel tanks for settling.

Fermentation: In 228lt barrels using a combination of spontaneous and selected yeast strains at ambient temperature.

Maturation: Kept in barrel on fermentation lees for minimum 9 months with 70% Malolactic fermentation completed over 6 months and gentle bâtonnage through the seasons. The wine is cellared in bottle for a year before release.

Season Comments:

Winter & Spring: Reasonably cold but unfortunately also reasonably dry during winter with some occasional wet fronts during spring which lead to uneven budding in the Chardonnay vineyards.

Summer: Moderate conditions for most of the summer with good rainfall almost every fortnight followed by a constant sea breeze towards the second half of summer kept the vineyards growing strong and healthy.

Harvest: The riper element came off early for younger blocks with some pockets of disease sorted out. A whole month later the older blocks came in perfect condition – “like golden jewels!”

Winemakers Notes:

A typical feature of the Upper Hemel en Aarde Valley is the maritime fog that enters along the valley floor in the evening and exits in the early morning. It is here where our Chardonnay vineyards are located, with their roots deep in the granitic clays and gain full benefit from this gentle air stream. This wine strives to present the delicate fruit expression of the grape, underpinned by the benefits of well gauged oaking to show off the inherent qualities and a reflection in its purest sense, of this place, Sumaridge. The typically lively minerality derived from our soils and cool maritime air, combine effortlessly with lime, quince and citrus blossom as fresh flavours which augment the richly textured mouth feel.