

KLOOVENBURG

ANNO 1704

P.S. du Toit



Barrel fermented Chardonnay

Vintage	2021
Composition	100 % Chardonnay
Vineyard	Single vineyard, Trellis
Vine age	26 years
Soil types	Sandy with limestone
Yield	10 ton/ ha

Vinification and Cellar notes

All grapes are handpicked during the early morning hours and then cooled overnight in a temperature - controlled room at 5 °C. One component is picked at 22° Balling to add freshness and length to the final blend; the other component is picked at 24° Balling to add body and riper flavours. The grapes are then crushed, destemmed and transferred to a stainless-steel tank for 4 hours of skin contact. The free run juice is then drained into a stainless-steel tank to let the juice settle for 24 hours at 8 °C. No enzymes are used during the settling process. The juice is racked from the thick lees to 300 L French oak barrels, 15% new and rest old barrels. Fermentation takes up to three months to complete. After fermentation the wine is given a low dose of sulphur and is left on the lees with regular batonnage. The wine spends a total of 10 months in the barrel before it is blended and bottled.

Tasting notes and food pairings

Colour	Yellow - gold
Nose	Layers of grapefruit, apple tart and whiffs of honey.
Palate	Banana, lime and citrus, with a creamy textured finish.
Food	Chicken, pork, creamy pastas, salmon or grilled fish



ALCOHOL 13.71%

RS 1.9 g/L

pH 3.61

TA 5.8 g/L

TOTAL SO2 117 mg/L