

DOMAINE DES DIEUX

CHARDONNAY 2013

IN THE VINEYARD

Two blocks from our vineyard in the Hemel-en-Aarde Ridge yield Chardonnay that just brims with potential from the moment the grapes start to ripen. A great combination of site, soils and weather on the belly of the Babylon's Toren mountain slopes allow us to ripen the grapes perfectly, retaining wonderful acidities and a gamut of flavours. Early morning picking into small crates means that the winemaker receives the grapes in the perfect condition in which they were picked.

WINEMAKING

Simplicity is the key to bringing out the potential in the Chardonnay that we pick. Grapes are whole bunch pressed to yield a wonderfully clean juice. This is then settled in steel tanks before being racked to small French barrels for fermentation. Once alcoholic fermentation is complete, malolactic fermentation is allowed to start naturally. Stirring the lees in barrel during 9 months of ageing helps to keep the wine fresh and develop the texture.

ALC 13.5%

RS 5.9 g/L

TA 7.7 g/L

PH 2.97

ENJOYMENT OF THE WINE

Serve cellar-cool to allow the full expression of the wine. The nose shows gentle wood smoke, oyster bed, seville orange and lime peel, orange flower water as well as buttery, lactic notes. The flavour profile of the wine is decidedly fresh and cool, balanced tantalisingly with a rich, unctuous palate. On the palate, the fruit shows plum, finishing with more lime peel and wood smoke. The wine is tight-knit, showing beautifully integrated oak flavours.

