

EXCELSIOR



Excelsior Chardonnay 2017



All our Chardonnay vineyards are situated on the limestone soils of the Robertson region. Limestone and Chardonnay have a great affinity as it brings out the citrus and mineral notes of the grape. The grapes are harvested at full ripeness when the still have high acids to ensure freshness in the final wine.

Grapes are harvested by hand for greater quality control. The wines are immediately destemmed and cooled. Skin contact was maintained for 4 hours, and then the grapes were carefully pressed in order to avoid bitter phenols. The wine was then cold fermented for 15 days at temperatures between 12 and 15° Celsius. Lees contact was maintained for 3 months in order to give greater fullness to the final wine. 25% of the wine was fermented in new French oak.

Vintage Conditions

2017 was the second consecutive drought vintage in the Robertson area. Water shortages were experienced right through the summer. Fortunately the weather was not excessively hot so the vines coped well in the dry environment. The 2017 vintage is one of the healthiest on record but slightly smaller than average. The white wines in particular are bright, clean with good structure.

Blend

Chardonnay 96%, Viognier 4%

Analysis

*Alcohol: 13.83%
Acidity: 7.1 g/l
pH: 3.11
Residual Sugar: 5.5 g/l*

Winemaker's notes

The nose shows hints of peach, lemons and orange blossom backed up by a touch of oak. The palate is fresh and creamy with great length from the acidity.

Food pairing by in-house chef

Salmon mousse served with cream fraiche and dill.