

Private Collection Chardonnay

2025



TASTING NOTE

Expressive nose of citrus, peach blossom and lime zest with subtle hints of oak-spice and vanilla. The aromas follow through to a well-structured, lingering palate.

SERVE WITH

Grilled langoustines, mussel hotpot, or braised pork with a sweet soy sauce.

APPEARANCE

Pale yellow in colour.

ANALYSIS

Alc: 13.86 % vol	TA: 5.6 g/L
RS: 4.8 g/L	pH: 3.44

WINEMAKER

Anthony Kock

ORIGIN

Coastal Region

VINEYARD, SOIL AND CLIMATE CONDITIONS

The vines for this wine were grown in a combination of Malmesbury shale and weathered granite soils along the coastal zone and towards some inland regions. The dryland vines were harvested in February. Enjoying a Mediterranean climate and a maritime influence from the Atlantic Ocean.

WINEMAKING

The grapes were hand-harvested from selected vineyard blocks in the early morning. They were then destemmed and lightly crushed, and skin contact was allowed for 4 hours at 10°C. Only free-run juice was used for fermentation, 50% in older 300L French-oak barrels, and the balance in stainless-steel tanks. Maturation occurred on the lees for 6 months. Only the finest barrels were selected for final blending with the tank selection prior to bottling.



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AWARDS

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