

2021 Kershaw Kogelberg Ironstone CY548

VARIETAL INFORMATION: 100% Chardonnay made from Dijon clone CY548.

WINE OF ORIGIN: Groenland Mountain, Elgin, South Africa.

SOIL: Ironstone.

TOTAL VINEYARD PRODUCTION: 927 kg selected from a registered single vineyard site.

OVERVIEW: The inspiration for these 3 Deconstructed Chardonnays stems from my belief that the Elgin region boasts credentials that make it world-class. To bolster these regional credentials, I have set out to prove that Elgin has both signature grapes and specific 'terroirs' (meso-climates) that reflect intra-regional distinctions. To fully comprehend this, it is necessary to dig deeper into the DNA that makes up our region. To elucidate this, I have decided to make these 3 Chardonnay wines that have each been selected from a specific vineyard and an individual clone. Importantly, this is an ongoing story that will unfold over the coming years.

VINTAGE: Hand-Picking Dates: 2nd March - 4th March 2021
Brix at Harvest: 23

SEASON: 2021 was an outstanding vintage that was cooler and later than the ten-year average. During the post-harvest period of 2020, there were reasonable water reserves in the soil and this allowed the vines to have a successful build-up of reserves as we headed into winter. Fortunately, winter rainfall was significantly higher than the previous season. Budding occurred in late August around normal and once activated, it was very even for Chardonnay. A cool early Spring with wetter conditions meant the soils remained cool, leading to a delayed growth of the immature shoots by up to three weeks. Flowering and fruit set was characterised by continuous cool conditions with frequent rain showers. Veraison occurred 2-3 weeks later than average giving a much longer hangtime than normal and harvesting began in late February but went deep into March. The wines themselves have a fabulous pH with high acidity and perfumed flavour profiles; alcohols are somewhat lower than average, in fact, the lowest since I began making wine.

WINEMAKING: Grapes were hand-picked in the early autumnal mornings, placed into small lug baskets and tipped directly into a press before being gently whole-bunch pressed. The juice gravity-flowed directly to barrel without settling. The unclarified juice had no enzymes or yeast added to it and therefore underwent spontaneous fermentation until dry, with malolactic discouraged. The wine rested in barrel for four months before judicious sulphuring and a further seven months' maturation in barrel before racking, blending and bottling.

BARREL SELECTION: A small number of artisanal coopers were selected, all from Burgundy and only French oak was chosen. Importantly, this wine was micro-vinified as a separate batch. In 2021, 100% was new oak; 100% using 228 litre barrels.

ALCOHOL: 13.5%

TASTING PROFILE: Lemon chiffon in colour showing citrus oil, lime, lemon cream biscuits and apple blossom. The entry is grippy with brisk acidity and saline, crushed rocks texture. There is some breadth and flesh in the mid-palate, showing flavours of orchard fruit, apricot cream, toasted almonds and a touch of oatmeal and wintergreen. The oak is subtle but adds a comforting softness to the back palate, augmented by quarry dust, mineral and salted lemons. Long length from a wine will take another 3-5 years to show its colours.



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