

Bergsig Chardonnay 2021

Citrus fruit, creamy butterscotch & vanilla oak



Tasting notes:

Bergsig Chardonnay is fermented in small oak barrels to create balance between the fresh citrus aromas and vanilla oak spice. Can definitely mature for another 2-3 years, resulting in added complexity. The well-rounded mouthfeel along with good acidity makes the wine a perfect match for sushi, creamy pasta dishes and cheese.

Analysis:

Alc.: 13.19%

RS: 2.3 g/l

TA: 6.4 g/l

pH: 3.7

Vinification:

Picked at full ripeness during March 2021. Only free running juice was used. Settled at 10°C and transferred to 300 Litre 1st, 2nd and 3rd fill barrels for fermentation. Barrel matured for 6 months before bottling.

Terroir:

Mediterranean climate with annual rainfall of approximately 1000mm. The Estate is located on the upper slopes of the Breede River Valley at 240 – 350m above sea level. Cold winters with snow until late Spring, resulting in slow ripening. Harvest usually starts 2 – 3 weeks later than the rest of the country. Significant variation in diurnal temperature occurs in our region, with good sugar development during the warmer days while the drop in temperature at night preserves the balance of natural acids in the grapes. The soil is defined by a major geological fault, the Worcester Fault, which runs through the valley. Hills are composed of weathered sandstone and the valley floor is sedimented by a diversity of soil parent materials