

Bergsig Icarus 2017 *Fruit and spicy oak flavours*



Tasting notes:

Rich, creamy full-bodied blend of Chardonnay, Chenin Blanc and Riesling in perfect harmony. Fermented and matured in 300 Litre oak barrels to create a wine with balance between fruit and spicy oak flavours.

Analysis:

Alc.: 13.8 %
RS: 1.9 g/l
TA: 6.7 g/l
pH: 3.5

Vinification:

Blended from three separately fermented cultivars. Chardonnay and Chenin Blanc were fermented in small oak barrels, left on the lees and matured for 12 months. Riesling was tank fermented in a flinty style. Production: 2608 bottles.

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

Awards

Michelangelo Awards 2019

Silver