



BERGSIG
ESTATE • LANDGOED

SINCE 1843 SEDERT

Tant Anna Chardonnay 2021

Rich, full bodied, creamy butter texture with hints of oak



Tasting notes:

This wine shows typical characteristics of a slow ripening area. Full bodied, complex with an elegant creamy texture.

Good balance between the citrus aroma and some spicy, toasted oak notes. Will suit all flavourful meals made in the lavish country-style which Tant Anna adored.

Analysis:

Alc.: 13.12%

RS: 3.1 g/l

TA: 5.6 g/l

pH: 3.75

Vinification:

Picked at full ripeness in February 2021. Only free running juice was used. Settled at 10°C and transferred to 300 Litre barrels for fermentation. Barrel matured for 12 months before bottling.

"Tant Anna Lategan ('Aunt Anna') was a woman of formidable generosity. Known throughout the Bredekloof Wine Valley for her kindness and hospitable nature, Tant Anna's place in the Lategan family, and at Bergsig, remains revered.

This Chardonnay resembles her character: generous, open and friendly."

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:

Veritas 2022

Platter's Wine Guide 2023

Bronze

4 Star