

# CHARDONNAY- JH MEYER WINES

Cape South Coast



**APELLATION:** Elgin

**BLEND:** Chardonnay (100%)

**WINEMAKER:** Johan Meyer

**VINEYARD:**

Elgin is one of the naturally coolest vineyard locations in South Africa. Its altitude (500 to 700 metres above sea level) benefits the location through naturally lower temperatures and higher rainfall. There is greater cloud cover (due to the way clouds form as the air rises over the mountains from the coast and condenses into rainfall).

**VITICULTURE:**

Farmed organically with minimal intervention. All grapes were handpicked in the early morning during cooler weather, placed into lug boxes (smaller quantities mean reduced compaction and damage to the fruit) and then moved to cellar.

**WINEMAKING:**

All pressing cycles are gentle and only free-run juice is used, followed by natural fermentation in old, 500-litre French oak barrels.  $\frac{1}{3}$  of the grapes are whole-bunch fermented for 8 days and pressed into 4th fill 500-litre barrels. The other  $\frac{2}{3}$  are whole-bunch pressed into similar barrels. Élevage occurs in oak for 10 months. Oxidation was allowed on some of the barrels, which will add to the complexity and secondary aromas.



**WEBSITE:** <http://www.jhmeyerwines.co.za/>

**This wine is suitable for vegans and vegetarians.**

**TASTING NOTES:**

White and citrus fruits, distinct minerality, great acidity, texture, and excellent oak integration make this an exceptional medium-bodied white.