

Cathedral Cellar Chardonnay 2018

Showing a prominent nose of pineapple, mandarin and apple with secondary aromas of orange blossom and lime, this Chardonnay is well balanced and integrated. It reveals subtle nuances of litchi and oak on the palate, with a creamy, textured mouthfeel. This is a wonderful food wine: crisp and well-rounded in the finish.

Enjoy this wine on its own. It can also be successfully paired with dishes like roast chicken and mushroom risotto.

variety : Chardonnay | 100% Chardonnay

winery : Cathedral Cellar

winemaker : Wim Truter

wine of origin : Western Cape

analysis : alc : 13.4 % vol rs : 2.21 g/l pH : 3.12 ta : 6.45 g/l

type : White **style** : Dry **body** : Medium **taste** : Fruity

pack : Bottle **size** : 750ml **closure** : Cork

2019 Tim Atkin SA Special Report - 90 points

2019 Veritas Awards: Silver

ageing : Enjoy now or cellar for up to four years.

in the vineyard : 70% Elgin, 30% Stellenbosch

about the harvest: Ahead of this challenging vintage, winter brought enough cold to break dormancy although drought conditions persisted. It was the third year in a row without groundwater recharge. The cool weather continued into spring and delayed bud break, which occurred without incident. Cooler nights and days with higher than long-term rainfall kept vine development on track. October and November saw higher rainfall, but not enough to make up the deficit while So utheaster winds during flowering had a variety of impacts. December and January were significantly warmer than 2017. Harvest also began five days later and was defined by small berries, low yields and big concentration. Despite the rollercoaster ride, harvest's near-perfect timing produced great, elegant wines with full ripeness.

in the cellar : The juice was fermented with a combination of yeast strains - 5 1% was indigenous, to enhance complexity; and 49%, commercial to enhance fruit flavours and elegance. No malolactic fermentation was permitted to preserve maximum varietal and fruit expression. The wine was left on extended lees contact for 270 days after fermentation and stirred regularly during this period.

