



RADFORD DALE®

CHARDONNAY 2017

IN THE VINEYARDS

Fruit from two exceptional, ocean facing sites on the foothills of the Helderberg is used for this Chardonnay. With the vines now 25 years old, the wine that these vines produce shows the typical intensity that one can expect from mature Chardonnay vineyards. The crunchy, granite derived soil type (Clovelly) imparts a lovely, flinty minerality to the wine and proximity to sea means the wine naturally possesses a bracing freshness.

IN THE CELLAR

The grapes were all hand-picked at dawn into small lug-bins, chilled in our white wine cellar, then hand-fed over a sorting table. Whole bunch pressed, with the free-run juice settled for two days before being gravity-fed into barrel. Alcoholic fermentation entirely carried out in barrel (only using natural ambient yeast) for 8–10 weeks. Cellar maintained very cold at about 10° Celsius (fermentation peaking at about 18°), then temperature dropped to 7°. Battonnage was applied monthly only during the first 2 months. Racked out of barrel after 9 months, assembled and settled with a light bentonite fining and no filtration until bottling at the beginning of December 2016.

A NOTE FROM THE WINEMAKER

With strong influence of Alex Dale's upbringing in Burgundy, the making of this Chardonnay is also adapted to our particular conditions in this ocean-facing part of the Cape – our mineral geology and temperate maritime climate both lending much to the equation. Restraining acidity, citrus flavours and integrated oaking, the introverted side of its character; ripeness and great persistence on the palate the more expansive side. Genuinely mineral, with a crisp lime-citrus edge and an elegant yet intense durability. A Chardonnay striving to be individual, focused on backbone not butter.

THE TECHNICAL BITS

VARIETY	Chardonnay
APPELLATION	Stellenbosch, South Africa
ANALYSIS	Alcohol 11.5%vol
	Total acidity 7.5g/L
	pH 3.3
	Residual Sugar 2.1g/L



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