



HANDMADE, MATURED AND BOTTLED
BY SOPHIE & JULIEN SCHAAL



EVIDENCE

"Chardonnay"

W.O. ELGIN

The background...

A wine born of our passion for this region; in this cuvée we try to express what we most admire in Elgin Chardonnay. Here the natural winemaking process and only very gentle oak-aging allow us to create a wine that is genuinely faithful to its terroir.

A Single Vineyard

The vines here are probably the oldest in the appellation and they yield fine, concentrated grapes. The Elgin, the 'Cape's coolest', climate helps to conserve a fine natural acidity. The soil is a very stony red clay. The gentle, north-facing slope of the vineyard aids the long and even ripening-process.

This region has a unique climate and topography, consisting of an upland basin plateau, surrounded by mountain ranges on all sides.

Cellar

The grapes are picked by hand at the coolest time of the day. After a gentle pressing, and a stating setting, the juice goes to 300 litres barrels. Long fermentation allow the wine to show all its potential. The wine then is aged a minimum of 12 months in wood.

Jancis Robinson's tasting notes

Heady and concentrated. Very pure and bright indeed. Sculpted with green fruits. 17/20