

# JULIEN SCHAAL



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"Chardonnay" Mountain Vineyards  
W.O. ELGIN

### The background...

An Alsace winemaker, I fell in love with South Africa while working the 2003 harvest in Hermanus. Returning the following year I cemented my friendship with Gordon Newton Johnson owner of the Newton Johnson vineyards in the Hemel-en Aarde Valley. After a late night, and a few of the obligatory brandies, I was able to persuade him to help me start a new venture. Taking what little money I had saved I invested everything in grapes and barrels and made some wine...

My first vintage in 2005 consisted of just a few barrels of Chardonnay and Syrah.

### The Vineyards...

The grapes come exclusively from ELGIN – A Cape's coolest viticultural area and has a unique climate and topography, consisting of an upland basin plateau, surrounded by mountain ranges on all sides. This region shows climatic similarities to Walker bay, only slightly warmer by comparison. The Terroir is very stony and mixed with red clay.

### Cellar

The winemaking process detaches itself from industry, and honouring tradition. 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, the wine is aged a minimum of 10 months before the bottling. This special size helps the wine to develop complexity and terroir aromas. The idea is to keep as much as possible the minerality of the wine and the freshness. We don't want to have any malo lactic fermentation as it change the aromas profile of the wine.

### Jancis Robinson's tasting notes

Very pale. Bright fruit. Pure and pretty young. Very bright. Very successful! 16.5+