

The Valley

CHARDONNAY 2019

- Winemaker – Nico Grobler
- Varietals – 100% Chardonnay
- Origin – Smarag, Elgin Valley
- Clone – CY 277
- Age of vines – 10 years
- Soil – Bokkeveld Shale
- Planting density – 3 500 vines/ Ha
- Elevation – 350 metres above sea level
- Yield – 10 Tons/ Ha
- Vinification – Whole bunch press. Settling for 24 hours. Spontaneous fermentation of which first 100% is in stainless steel tanks. After fermentation wine goes to barrel for 6 months.
- Oaking – 6 months, 500L 'untoasted' 500L barrels. Only 2nd, 3rd and 4th fill. Oak from forest Pierre du Bourgogne. Barrels are custom made for La Brune by Nico and Bruno Lorenzon.
- Winemakers Notes – Fresh, pure and clean, citrus, apples and pears. Linear and tight with a mineral core coated with some beautiful Elgin fruit ending in a long clean finish.
- Production – 1 000 cases x 6
- Aging Potential – 3 to 6 years.

