

The Valley

CHARDONNAY 2021

- Winemaker – Nico Grobler
- Varietals – 100% Chardonnay
- Origin – Elgin Valley
- Clone – CY95 & CY277
- Soil – Bokkeveld shale & Table mountain sandstone
- Elevation – 300 to 350 metres above sea level
- Vinification – Whole bunch press. Settling for 12 hours. Spontaneous fermentation. 80% of fermentation period in stainless steel before moved into barrel.
- Oaking – 10 months, 500L 'untoasted' 500L barrels. Only 2nd, 3rd and 4th fill. Oak from forest Pierre du Bourgne. 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.
- Technical Analysis – Alc. 12.5% | TA – 6.8g/L | pH – 3.35 | RS – 1.8g/L

