

BOTHA KELDER



AMYAH CHARDONNAY

Origin

Breedekloof, South Africa

Cultivar

100% Chardonnay

Terroir

Soil: Alluvial soil near the Breederiver

Analysis

Alcohol: 13.79%

Sugar: 5.0g/l

Acid: 7.4g/l

pH: 3.16

Viticulture

Yield: 13.5 Tons / Ha

Trellis System: Three wire extended perold

Age of Vines: 21 years planted 1997

Irrigation: Drip Irrigation

Oenology

Harvest Type: Hand picked

Crushing: Destemmed and Crushed

Fermentation: Only free run juice went to the barrels. 100% French Oak barrels 30% new oak 500lt and 70% 3year old barrels. Inoculated with yeast and barrel fermented for 28 -36 days. Partial Malolactic fermentation. Batonnage once a week for the first month, thereafter once a month for 3 months.

Maturation in barrels for 8 months

Accolades

Sommelier Selection Wine list 2019

Veritas 2019 Gold

Gilbert & Gaillard 93%

Tasting profile:

This well-balanced and medium bodied wine displays the true characteristics of breedekloof. Green-gold colour with multidimensional aromas of lime, orange blossoms, sun-kissed ripe stone fruit with tones of lemon zest. Artistically played with larger barrels and old wood to finish off with subtle hints of oak, raw almonds but still preserving the tropical refreshing, lingering finish.