

Reflection Chardonnay 2023 100% Chardonnay

Harvest Date: 18th February 2023 Bottling Date: 5th February 2024 Release Date: July 2024

#### **FOOD SUGGESTIONS**

Seafood dishes, fresh oysters, poultry or gorgonzola cheese

**AWARDS & ACCOLADES** 

Top 100 SA Wines, Double Platinum

# **REFLECTION CHARDONNAY 2023**

### WINEMAKER'S NOTES

The 2023 Paul Wallace Reflection Chardonnay is our seventh vintage of Chardonnay. This small production of 2700 litres/2127 bottles is the fourth to be produced from our very own Chardonnay vineyard (Clone CY95). This vineyard of 0.85 hectares planted on Bokkeyeld shale soils faces due south and overlooks the dam between the base of the hill and our home. The name "Reflection" is derived from the magnificent early morning and evening reflection of our Chardonnay vineyard in the dam.

The Reflection Chardonnay leads with prominent notes of lemon and lime when young, evolving into passion fruit with some brioche and exhibits impressive weight, concentration and length. A fruit-forward entry onto the palate where citrus notes and a delicate oaky sweetness combine with the underlying minerality, to produce a wine with good length, breadth, and mouthfeel.

This Chardonnay reflects purity of fruit, a natural elegance and texture prevalent in Chardonnays from the Elgin Valley. A rewarding wine that will compliment most seafood dishes, fresh oysters, poultry or even a heavenly piece of gorgonzola cheese. Best served slightly chilled.

#### WINEMAKING

Our Chardonnay was hand-picked into lug boxes. The grapes were whole bunch pressed and the juice taken to Burgundian oak barrels where it underwent fermentation. There is a 33% new oak contribution and a mixture of 500L and 300L barrels were used. for maturation. Malolactic fermentation was limited to 20%. After 10 months in wood. the barrels were blended and the wine bottled on 5th February 2023.

## TECHNICAL ANALYSIS

Alc.12.97 % | RS 1.6 g/l | TA 6.5 g/l | pH 3.28





WINE OF ORIGIN: ELGIN

Reflection

CHARDONNAY



