



## *Cap Maritime* Cape South Coast, South Africa.

### **CHARDONNAY 2024**

We first began producing our Cap Maritime Pinot Noir and Chardonnay with vintage 2017, working with vineyards situated within the Upper Hemel-en-Aarde Valley. Enthusiasm around the brand and wines was palpable, but the appellation had stolen our heart. The search commenced and within two years, in 2019, untouched land was acquired and saw the establishment of Cap Maritime, Upper Hemel-en-Aarde Valley. The property sits a mere 4km from the ocean and is perched on the north-west face of the valley with views across the hills and the Bot River Lagoon.

With vintage 2021, prospect arose to work with fantastic vineyards in the Elgin, Overberg and Walker Bay appellations. From this opportunity, the blending of these selected parcels classified as Cape South Coast origin, our Coastal wines were born.

Through these wines, our winemaker Gottfried Mocke, endeavours to bring a youthful accessibility, while remaining true to the house style. His preference to accentuate texture and perfume characters over the opulence of primary fruit, are a hallmark of his wines.

Coastal Chardonnay grapes were handpicked and sorted into small lug boxes, before being transported by refrigerated truck to our winery in Franschhoek. At the winery, a careful triage (selection process) took place, to ensure that only healthy, whole clusters were whole-bunch pressed. The juice settled naturally in the tank for two days before being racked off into 20% new 225L French barrique (neutral wood), 50% to older 225L French barrique and 30% to concrete tank where fermentation began spontaneously. Light batonnage was performed throughout the 12-month élevage.

The nose is flinty and complex, yet very gentle at first, showing fresh aromas of tangerine and lime, with hints of white blossoms and lemon zest. The classic citrus aromas of the nose follow through onto a clean palate with flavours of fresh pear, white peach and other stone fruit. The wine is light-bodied, elegant and refreshing, with balanced, integrated acidity and complex spicy nuances on a sleek mid-palate from judicious, subtle oaking. Mandarin orange, lemongrass, fresh ginger and nutmeg linger on a tangy, pure finish.



**Alc 12.78% TA 5.2 g/l RS 2.6 g/l pH 3.47**