WINEMAKER:

FOUNDED:

COUNTRY:
South Africa

REGION:
Stellenbosch

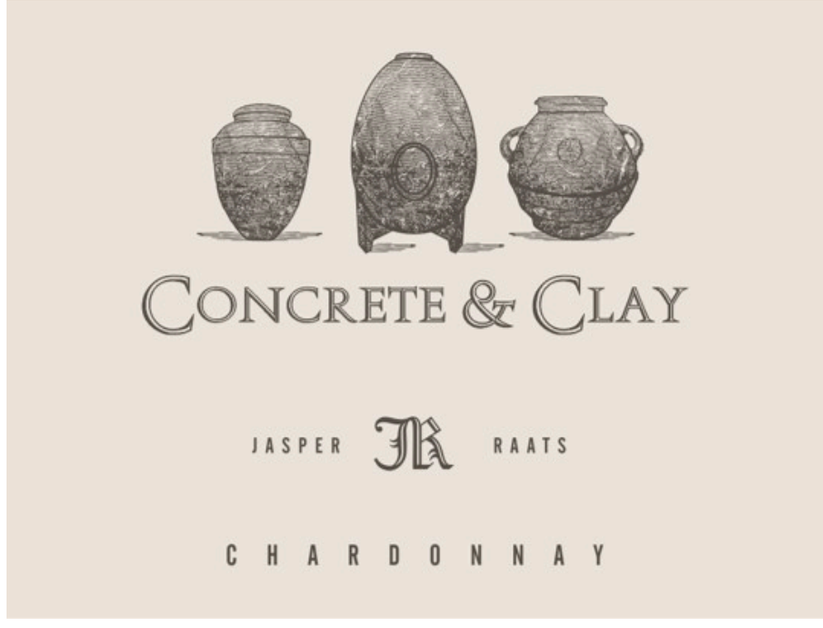
Chardonnay 'Concrete & Clay'

Jasper Raats

VARIETY:
Chardonnay

FARMING:
Biodynamic, Certified Organic

APPELLATION
Stellenbosch



WINEMAKING & VINEYARD

Biodynamic, Certified Organic. 100% Chardonnay. Rooted in the oldest viticulture soil in the world, it is made up of decomposed granite on the lower slopes of the Helderberg. This vineyard enjoys cool breezes from False Bay (Atlantic Ocean) during the day & cool air at night flowing down the mountain, resulting in even ripening of the berries and good natural acidity. The macro climate is maritime, with cold wet winters and dry, warm summers, with the Helderberg area being the coolest in the Stellenbosch region. Organic and biodynamic practices are employed, which includes not using any pesticides, herbicides or chemical sprays. In addition, farm produced compost, teas and biodynamic preparations are employed. The grapes are harvested early in the morning and whole bunch pressed. The juice was left to settle in stainless steel tanks and transferred to concrete & clay amphora eggs, creating a refreshing and almost mineral quality in the wine. Almost no sulphur was added during the first 6-9 months. Fermentation started naturally, and no enzymes, fining agents, commercial yeast, or filtration was used. Only 1200 bottles of this special wine were made.