



Bergsig Chardonnay 2016

main variety Chardonnay

vintage 2016

analysis alc: 13.17 | ph: 3.43 | rs: 3.6 | ta: 6.4

type White

producer Bergsig Estate

winemaker De Wet Lategan

wine of origin Breedekloof

tasting notes

The wine shows typical characteristics of a slow ripening area. Full ripe, complex wine with elegance. Good balance between fruit, creamy butterscotch and spicy oak.

blend information

100% Chardonnay

about the harvest

Terroir:

Mediterranean climate with \pm 980mm rainfall per year. The Estate is located in the upper slopes of the Breede River Valley at 240 - 350m above sea level. Winters are cold with snow until late in Spring. Temperatures during Spring are low resulting in slower ripening. Harvest usually starts 2 - 3 weeks later than other wine areas. Significant temperature variation with warm days ensures good sugar development while the drop in temperature at night preserves the balance of natural acids in the grapes. The soil is defined by a major geological fault, the Worcester Fault, which runs through the valley. Hills are composed of weathered sandstone and the valley floor is sedimented by a diversity of soil parent materials.

in the cellar

Picked at full ripeness during March 2016. Only free running juice was used. Settled at 10°C and transferred to 300 Litre 1st, 2nd and 3rd fill barrels for fermentation. Barrel matured for 6 months before bottling.