



## Bergsig Icarus White 2015

main variety Chardonnay

vintage 2015

analysis alc: 13.91 | ph: 3.48 | rs: 3.7 | ta: 6.6

type White

producer Bergsig Estate

winemaker De Wet Lategan

wine of origin Breedekloof

### tasting notes

Rich, creamy full-bodied blend of Chardonnay, Chenin Blanc and Riesling in perfect harmony. Fermented and matured in 300 Litre oak barrels to create a wine with balance between fruit and spicy oak flavours.

### blend information

Blend

### in the vineyard

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

Blended from three separately fermented cultivars. Chardonnay and Chenin Blanc were fermented in small oak barrels, left on the lees and matured for 12 months. Riesling was tank fermented in a flinty style.