

**`Clay Shales` Hemel-en-Aarde Chardonnay 2018****Walker Bay, Hemel-en Aarde, Cape South Coast, South Africa**

Grape Varieties	<b>100% Chardonnay</b>
Winemaker	<b>Peter-Allan Finlayson</b>
Closure	<b>Natural Cork</b>
ABV	<b>13%</b>
Residual Sugar	<b>1.4g/L</b>
Acidity	<b>5.5g/L</b>
Wine pH	<b>3.33</b>
Bottle Sizes	<b>75cl</b>
Notes	<b>Vegetarian, Vegan</b>

**PRODUCER**

This small winery was established in 2007 by brothers Peter-Allan and Andrew Finlayson. Their father, Peter, was a pioneer in the production of cool climate Chardonnay and Pinot Noir at Bouchard Finlayson, so after university it seemed the natural thing for the boys to return home and source some fruit from the Hemel-en-Aarde valley to start their own label. Crystallum is now one of the most highly regarded wineries in South Africa, yet the Finlaysons are determined to make even better wines. Peter-Allan has sourced fruit from some new vineyards, while winemaking has evolved. All of the wines are now fermented using indigenous yeasts and new oak has been reduced to help the bright fruit shine through.

**VINEYARDS**

The single vineyard Clay Shales Chardonnay (so named because the vineyard has lots of clay and shale in the soil) is made from fruit grown 300 metres above sea level in the mountains behind the town of Hermanus in the Walker Bay. This region is characterised by a cool climate that results in delayed ripening and a late harvest. The soil composition allows for optimum fruit development while naturally restricting vigour, giving lovely acid and balance.

**VINTAGE**

The 2018 vintage was hot and dry leading to smaller bunches of healthy grapes with great concentration of flavour. The 2018 vintage promises to be of excellent quality.

**VINIFICATION**

The grapes were brought to the cellar in small crates and pressed whole bunch into tank. The juice was then settled and racked into French oak barrels. The wine fermented naturally in barrel to give superb texture, and remained on its lees for 10 months. It was then racked into other barrels and bottled by hand with no filtration or cold stabilisation.

**TASTING NOTES**

Classic flint on the nose with candied lemon, ripe peach and honeysuckle flavours on the palate with floral notes and honey. A saline element and succulent, juicy texture add to the complexity of this intense and long lasting wine.