



THE AGNES CHARDONNAY 2012

ORIGIN

Walker Bay, South Africa

BLEND COMPONENT

Pinot Noir: 100%

VINEYARD NOTES

The 2013 The Agnes Chardonnay is produced from three different vineyards in the Hemel-en-Aarde and Overberg regions. The soils of these vineyards range from heavy clay to intermediate shale and sandstone types. The final blend retains the characteristics of these individual sites but attains an identity which is both unique and greater than the sum of its parts.

VINIFICATION

The Agnes is produced using the traditional method of transferring the whole grape clusters straight from harvesting into the press and running the juice off into a settling tank and then into 225-litre French oak barrels. The juice then ferments naturally in barrel, where it remains for 9 months before bottling. No SO2 added prior to fermentation.

TASTING NOTES

The fifth vintage of The Agnes and the best yet. Complex and layered, an expressive nose of nectarine, apricot, lime and lighter, floral notes. The palate is fresh and succulent with great natural acidity and an intense fruit core.

TECHNICAL ANALYSIS

Alcohol: 13.46% vol.
 Residual sugar: 1.9 g/l
 Total acidity: 6.2 g/l
 pH Level: 3.32

