



## LIMESTONE - CHARDONNAY 2017

### VARIETALS:

95% Chardonnay, 5% Viognier

### APPELLATION:

Robertson

### VINEYARDS:

Most of our vines are planted on the limestone soils that have made Robertson famous for Chardonnay, with its pronounced combination of minerality and citric character. A portion of the Chardonnay also comes from broken shale, which gives the wine some stone fruit character.

The vines range from 6 to 23 years old.

Robertson Valley experiences a unique afternoon wind (the South Easter) that cools the valley down from 16.00 to sunset helping preserve acidity and fruit flavours. Summer temperatures range from a cool 15 degrees at night to up to 30 degrees in the day.

### VINTAGE:

Despite Robertson experiencing its second year of drought the 2017 vintage was exceptionally good. The weather was warm and dry throughout with cool nights, keeping the vines healthy. This resulted in clean, concentrated fruit, lovely freshness and good structure..

### VINIFICATION AND MATURATION:

The grapes were all hand harvested in the cool, early mornings to preserve maximum freshness. At the winery, they were then immediately destemmed and cooled. After maceration on the skins for 4 hours, the grapes were gently pressed in order to avoid any bitterness. The wine was then cold fermented for 15 days at temperatures between 12 and 15 Celsius and then left on the lees for 3 months to extract richer flavours.

### TASTING NOTES:

On the nose this wine has refreshing flavours of citrus peel and pineapple. The palate is delicately creamy with hints of peach and lemon blossom. Minerality from the limestone soil and just a hint of oak add the final touches to a complex Chardonnay, with a really good balance of elegance and concentration.

### ANALYSES:

Alcohol content: 13.5%. Total acidity: 7.1 g/l. PH: 3.10. Residual sugar: 4.9 g/l.

[www.seamountainwines.com](http://www.seamountainwines.com)

