

Signature Collection Chardonnay

2025

TASTING NOTE

This wine opens with a vibrant harmony of yellow citrus and green lime, unfolding into layers of Golden Delicious apple, peach, and white pear. It has a velvety texture and a smooth mineral finish.

SERVE WITH

Serve chilled with roast pork and apples, duck with orange sauce, lemon herb chicken, or pan-seared salmon with lemon butter.

APPEARANCE

Pale straw with a green hue.

ANALYSIS

Alc: 13 % vol	TA: 5.8 g/L
RS: 3.8 g/L	pH: 3.48

WINEMAKER

Anton Swarts (Cape Wine Master)

ORIGIN

Robertson and coastal areas of Western Cape

TERROIR / SOIL

The vineyards nestled in the Robertson and coastal districts are characterised by diverse terroirs, from dense clay laden with limestone to fragmented shale formations. The vines, a mix of trellised and traditional bush types aged between 10 and 25 years, thrive under supplementary drip irrigation, yielding 10 to 14 tonnes per hectare. Situated roughly 200 km inland from the sea, these vineyards benefit from an annual precipitation range of 150 mm – 255 mm. Temperatures averaged 16.7°C in winter and climbed to 29°C in summer.

WINEMAKING

The grapes were machine harvested in the cool, early morning of February and March. The gently pressed juice was then combined with the free-run juice for an overnight settling. Alcoholic fermentation occurred in temperature controlled stainless-steel tanks for up to two weeks; the wine then matured on fine lees for over two months before bottling. 3% of the Chardonnay was barrel fermented in new French-oak barrels for six months to give weight, spice and complexity.



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AWARDS

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