

An impressive example showing that Elgin Valley delivers world-class cooler climate white wines that rival the best in the world. A superb expression of Chardonnay!

LOTHIAN VINEYARDS ELGIN CHARDONNAY



In its opulent setting on the banks of the Palmiet River and a private lake in the Elgin Valley, Lothian Vineyards shines in a class of its own. Years of searching for the perfect location finally revealed Elgin's cool-climate terroir as an elegant setting for growing grapes to produce exceptional Burgundian-style Pinot Noir, Chardonnay, Riesling and Rosé varieties. The Wilson family's non-interventionist artisanal wine-making technique flows into the feel of Lothian House: a feat of modern architecture, designed with sensitivity towards the environment. Lothian estate is distinguished by nature, positioned in the Kogelberg Biosphere, which possesses 1654 plant species found nowhere else on earth.

VITICULTURE

The Wilson brothers farm their vineyards in accordance with South Africa's voluntary Integrated Production of Wine program, creating a sustainable ecosystem for plants and animals in their property. Due to Elgin's proximity to the cold Atlantic Ocean and high altitude, the valley's cool environment makes it the ideal home for varieties such as Pinot Noir, Chardonnay, Rose and Riesling and permits a predominantly non-interventionist approach to wine making. Working in harmony with nature, the grapes are harvested by hand at the optimal moment for full flavours before being transported a short distance to the local winery.



VINIFICATION

Once the grapes are harvested, they pass into the hands of the estate's skilled enologist, Richard Kershaw MW. Richard is one of the few Masters of Wine in the world that are actually directly involved in the production process. Handled as minimally as possible, the integrity of the fruit and its clonal characteristics are maintained, allowing Richard to craft elegant and exquisitely complex wines that reflect the unique climate and terroir of Lothian's vineyards.



SKU: 829771

Region Western Cape, Elgin Valley

Classification Wine of Western Cape

Vintage 2018

Grapes 100% Chardonnay

Soil Composition Table Mountain Sandstone

Vineyard Training Guyot

Density/Yield 60 hl/ha

Fermentation Temperature controlled fermentation and aging for 4 months on fine lees in stainless steel. Light filtration prior to bottling.

Alcohol 13.5%

Residual Sugar 1.0 g/l

PH 3.42 g/l

TA 6.0 g/l

Free SO2 25 mg/l

Total SO2 60 mg/l

TASTING NOTES

The colour is very bright and clear with flashes of yellow and gold. The nose is quite prominent and complex. It starts with notes of very ripe oranges, bananas and tangerine peel. These light fruit notes move to the heavier ones of a tarte tatin made with pineapples. The entry is surprisingly bracing. The fine acidic backbone that gives this wine a lively tension asserts itself immediately. Flavours of yellow citrus, pineapple and nectarines come to the fore. Wood is noted but it is very much in the background. It provides a fragrant base and some texture to the mid palate. This wine has good length and all the while the flavours change in the mouth, the acid stands guard ensuring a very clean finish.

PAIRING SUGGESTION

An excellent choice with noble fish preparations, flavourful pork and grilled poultry dishes, grilled shrimp and baked scallops in a butter citrus sauce. It is also very delightful on its own.