

WINE OF SOUTH AFRICA

TESSELAARSDAL

HEMEL-EN-AARDE RIDGE

CHARDONNAY

2025

The 2025 Chardonnay an elegant wine that reflects roundness and a crisp acidity with subtle defining notes of white pear and lemon toast and accents of lime blossom.

Tesselaarsdal was founded in 2015 by long-standing Hamilton Russell Vineyards employee, Berene Sauls. This wine is named after the historic Overberg farming hamlet of Tesselaarsdal, not far from the Hemel-en-Aarde Ridge wine appellation, in which Berene was born – a descendant of the freed slaves who were bequeathed the land by former East India Company settler, Johannes Tesselaar in 1810.



ALC	13.21%
ACID /	7.0
PH	3.31
RESIDUAL SUGAR	3.35
AMPHORAE AGEING	5 months, 70% and 30% neutral oak
YIELD	6 tons/ha
PRODUCTION	294.41 cases
FRUIT ORIGIN	Hemel-en-aarde Ridge, 100% Un-irrigated La Vierge Vineyards
RELEASE DATE	April 2026

The 2025 overall Budding was earlier and more even than for the 2024 vintage, but the damage of the storms late September resulted in significantly lower yields. The Pinot noir handled the challenges of the growing season quite well under the circumstances, where high rainfall and untimely rainfall created significant disease pressure. At 25.05 centigrade for the average maximum temperatures for the 4 "hottest" months (Dec, Jan, Feb, Mar) building up to and during harvest, 2025 was warmer than the particularly cool 2024. Burgundy, for example, for the equivalent period in the Northern Hemisphere has an average of 24.66 centigrade. Harvest finished about two weeks earlier than 2024 with ripening more variable, requiring careful selection. The wines produced have beautiful texture.

Berene

BERENE SAULS, OWNER



C + 27 73 322 9499

Emul Ross

EMUL ROSS, WINEMAKER