

WINE OF SOUTH AFRICA

TESSELAARSDAL

HEMEL-EN-AARDE RIDGE

CHARDONNAY

2019

A particularly bright, tight and pure Chardonnay with marked elegance. Clean, elevated primary fruit character and citrus blossom introduce a long, gentle palate. Very expressive but also deliciously classical and restrained. This is a graceful and age-worthy wine with an almost crystalline purity.

Tesselaarsdal was founded in 2015 by long-standing Hamilton Russell Vineyards employee Berene Sauls. It is named after the historic Overberg farming hamlet of Tesselaarsdal—not far from the Hemel-en-Aarde Ridge wine appellation—where Berene was born, a descendant of the freed slaves who were bequeathed the land of the Tesselaarsdal valley by former Dutch East India Company soldier Johannes Tesselaar's widow in 1832.



ALC / ACID / PH	13.14% / 6.6 / 3.41
RESIDUAL SUGAR	1.6
AMPHORAE AGEING	6 months, 50%
BARREL AGEING	6 months
WOODING	50% 228 Litre French oak
TIGHT GRAIN	100%
FRENCH COOPERS	François Frères 100%
MLF (FILLS)	4 th fill: 50%
YIELD	6 tons/ha
PRODUCTION	297.33 cases
FRUIT ORIGIN	Hemel-en-aarde Ridge, La Vierge Vineyards (100% unirrigated)
RELEASED	September 2019

The 2019 harvest season posed challenges that tested even the most skilled viticulturists and winemakers. Early leaf fall after three years of drought left reduced reserves for vines to mature grapes. Spring was characterised by intense weather fluctuations which resulted in a reduced number of looser and uneven bunches with smaller berries. Vineyards were off to a slow start and growth was erratic due to variations between warm and cold days and low soil temperatures. A heatwave at the end of October was followed by cold, windy conditions during the flowering and set phase of many vineyards. This led to unevenness in bunches and berries between vines in the same block and even on the same grapevine. While these many challenges resulted in a reduced yield, 2019 was an excellent vintage delivering healthy and character-filled grapes.

Berene

BERENE SAULS, OWNER

T + 27 28 312 3595



C + 27 73 322 9499

Emul Ross

EMUL ROSS, WINEMAKER