

WINE OF SOUTH AFRICA

TESSELAARSDAL

HEMEL-EN-AARDE RIDGE

CHARDONNAY

2020

A compact and radiant Chardonnay with notes of citrus blossom, sweet lemon grass and lees spice complemented by a fine dusty minerality. The long, gentle palate is at once extremely expressive and deliciously classical and restrained. A remarkably pure wine that will age with grace.

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	12.75% / 7.3 / 3.32
RESIDUAL SUGAR	1.6
AMPHORAE AGEING	6 months, 24%, Stainless steel 18%
BARREL AGEING	6 months, old oak
WOODING	58% 228 Litre French oak
TIGHT GRAIN	100%
FRENCH COOPERS	François Frères 100%
MLF (FILLS)	5 th fill: 50%
YIELD	6 tons/ha
PRODUCTION	574 cases
FRUIT ORIGIN	Hemel-en-aarde Ridge, La Vierge Vineyards (100% unirrigated)
RELEASED	November 2020

The 2020 harvest season had a fair amount of rain falling before the grapes started to ripen. Fortunately, the resulting natural irrigation helped to decrease stress levels on the vines, allowing them to function optimally during the ripening period. The post-harvest period in 2019 was cool, which contributed towards leaf fall occurring later and good accumulation of reserves for vines to mature grapes. Spring was characterised by higher than normal maximum and minimum temperatures which resulted in even budburst and initial growth. The warmer, drier weather conditions that followed increased soil temperatures and root activity significantly. Overall conditions during the flowering and berry set period were much better than 2019 season's extreme temperature fluctuations. 2020 was an excellent vintage delivering healthy grapes.

Berene

BERENE SAULS, OWNER

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Emul Ross

EMUL ROSS, WINEMAKER