

WINE OF SOUTH AFRICA

TESSELAARSDAL

HEMEL-EN-AARDE RIDGE

CHARDONNAY

2021

Crisp acidity and lean minerality underpin notes of melon and tangerine fruit and accents of lime blossom. A triumphant expression of terroir, this medium-bodied, cool climate wine is both silky and fresh and it boasts a long, elegant finish.

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	13.4% / 7.3 / 3.32
RESIDUAL SUGAR	1.9
AMPHORAE AGEING	6 months, 67%
BARREL AGEING	6 months, old oak
WOODING	33% 228 Litre French oak
TIGHT GRAIN	100%
FRENCH COOPERS	François Frères 100%
MLF (FILLS)	5 th fill: 25%
YIELD	6 tons/ha
PRODUCTION	299.16 cases
FRUIT ORIGIN	Hemel-en-aarde Ridge, La Vierge Vineyards (100% unirrigated)
RELEASED	September 2021

The 2021 growing season had a fair amount of rain falling before the grapes started to ripen. This did not have a negative effect as the natural irrigation helped to reduce stress levels on the vines, allowing them to function optimally during the ripening period. The accumulation of cold units in the early winter was fantastic for breaking dormancy. Winter rainfall was lower than in the previous season but still sufficient to replenish soil profiles. The vineyards had even budburst and the initial growth was also even, mainly due to higher than normal maximum and minimum temperatures during September. Grape quality was very favourable, leading to an exceptional vintage.

Berene

BERENE SAULS, OWNER

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Emul Ross

EMUL ROSS, WINEMAKER

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