

TESSELAARSDAL

CHARDONNAY 2020 – PRICE LIST



ALCOHOL: 12.75%

ACID: 7.3

PH: 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 BARRELS

TIGHT GRAIN: 100%

FRENCH COOPERS:
FRANCOIS FRERES 100%,

MALOLACTIC FERMENTATION: 5TH FILL 50%,

YIELD: 6 TONS / HA

PRODUCTION: 574 CASES

FRUIT ORIGIN: HEMEL-EN-AARDE RIDGE 100%, UNIRRIGATED
LA VIERGE VINEYARDS

RELEASE DATE: NOVEMBER 2020

BACKGROUND

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.

EXTREME CARE IS TAKEN TO ENSURE THIS SMALL-PRODUCTION, CLASSICALLY STYLED PINOT NOIR EXPRESSES THE PERSONALITY OF THE COOL, MARITIME, HEMEL-EN-AARDE RIDGE FROM UNIRRIGATED VINES AND ITS ELEVATED, STONY, CLAY AND IRON-RICH SOILS.

WINE DESCRIPTION

A BRIGHT, TIGHT AND PURE CHARDONNAY WITH LIFTED PRIMARY FRUIT CHARACTER AND NOTES OF CITRUS BLOSSOM, SWEET LEMON GRASS AND LEES SPICE WITH A FINE DUSTY MINERALITY, INTRODUCE A LONG, GENTLE PALATE, AGAIN VERY EXPRESSIVE BUT ALSO DELICIOUSLY CLASSICAL AND RESTRAINED. THIS IS A GRACEFUL AND AGE-WORTHY WINE WITH AN ALMOST CRYSTALLINE PURITY.

COMMENTS:

TESSELAARSDAL

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