

LOTHIAN

OF ELGIN

Chardonnay



Wine style 2021 VINTAGE

Pale-yellow in colour with gentle oak spices, nutmeg and orange pieces. Plenty to the palate with a crisp, clean acidity, serious wine, rich and gentle in texture yet delicate with plenty of orange, and apricot slices and yellow apple on the finish.

YEAR PLANTED | 2005

HA.	CLONES	PICKING TIME
3.7	CY76,95 & 584	Early March

SOIL Table Mountain Sandstone

BLOCK (NRS)

Grapes hand harvested from 6 South & East blocks

ROOTSTOCK	SLOPE	ALTITUDE
R110, Ruggeri	South	280m

TRELLIS SYSTEM

2 Wire trellis, spur pruned

GRAPE BALLING 22-23.5

WINEMAKER (S)

Richard Kershaw MW, Dudley Wilson

RELEASE DATE Feb 2022

VEGAN

Wine list description

A majestic property from the cool climate of Elgin, surrounded by Mountainous lakes and grown in Sandstone soils results in elegance and fruit purity.

MATURATION

11 Months in Oak and 1 yr in bottle

COOPERS

Vicard, Francois Frère.
Tremeaux, Latour, Bossuet, Billion
Tight grain with medium-light toast 228 litre barrels.

WOOD Burgundy oak barrels 228lts,
Fine grain, long medium or light toast. 36 month dried.

Viniculture Winemaker

The 2020 vintage from Lothian Vineyards' 3 blocks of Chardonnay was hand harvested at optimal ripeness. The fruit was whole-bunch pressed, with a period of skin contact. Fermentation was started in stainless steel with ambient yeast. The fermenting juice was racked into a selection of French Barrique, followed by a period of bâtonnage to bolster the wine's mid-palate. Ten months of barrel maturation on the fine lees fleshed out the wine and added richness. Before bottling, the wine was lightly filtered to preserve its integrity.

Decanter Gold 96
IWC Gold 95,
Trophy Wine Gold 98
WineMag Top 10 Chardonnays
Jancis Robinson 17

AWARDS

ALCOHOL	13.5 % Vol
RESIDUAL SUGAR	2.4 g / lt
TOTAL ACIDITY	7.0 g / lt
pH	3.22