



TASTING NOTES 2015 MVH SIGNATURE WINES CHARDONNAY

- Vineyards/Soil:** A selection of unique Chardonnay vineyards reflecting my specific goal to showcase South Africa's exceptional world class Chardonnay Terroir. Predominantly decomposed granite and shale.
- Yield:** Average yield 5 tons/ha
- Harvest stats:** Grapes harvested from 22.0°B to 23.5°B depending on flavour expression in the vineyards.
- Vintage Notes:** Near perfect conditions produced small concentrated bunches displaying exceptional quality, the 2015 vintage will be known for one of the best vintages in the last decade with good ageing potential.
- Winemaking Notes:** A natural winemaking approach is followed with the usage of wild yeasts and fermentation in barrel with further ageing. The wine is allowed to settle on the lees for added complexity.
- Analysis:** Alcohol 14%, Residual sugar 2,2g/litre, TA 6,2g/litre, pH 3.4
- Tasting Note:** *"This is one of the best interpretations of the grape in the Cape: subtle, balanced, elegant and refreshing with a hint of stone fruit and flavours of lemon butter and gunflint. The new oak is very well integrated here. Drink: 2016-19"* Tim Atkin - Master of Wine (94 Points 2016 South Africa Special Report)
- Total Production:** *A limited production of only 12 barrels*

*Wines by Matthew Van Heerden
Winemaker - Viticulturist
2011 South African Young Winemaker of the Year
IWSC Top Ten Winemakers in the World
2006 IWSC BEST CHARDONNAY IN THE WORLD*

