

JOUBERT-TRADAUW

WINGERDE EN KELDER



JOUBERT-TRADAUW CHARDONNAY 2024



OWNER & ADDRESS

Meyer Joubert, Tradouw Vallei, Barrydale, 6750, RSA
33° 55' 26.4" S / 020° 35' 40.6" E

VARIETIES

Chardonnay upright, on trellis system.

APPELLATION & YIELD

W.O. Tradouw, 7 tons per hectare.

ALT & ORIENTATION

455m, South facing slope, 50km from the Indian Ocean.

SOIL TYPE & RAIN

Karoo shale, mixed with clay, 300mm rain per annum.

CLIMATE

Continental: Dry summer days with cool evenings.
Cool ocean breezes flow freely into the valley & extend ripening.

MACERATION

Barrel fermentation.

FERMENTATION

Hand-punched down, wild yeast (natural) for 14 days.

AGEING

Twelve months, 300L Burgundy barrels,
30% new, 35% 2nd and 35% third, sur lie.

FILTRATION

Unfiltered.

PRODUCTION

7 000 Bottles

WINEMAKER'S NOTES

Made from delicious fruit grown in the beautiful Tradouw Valley. Elegant and feminine with fynbos floral. Hints of toasted almonds, honey and vanilla. Lively and a full mouth Chardonnay fruit, complemented by citrus burst on finish. Drink now to 2030.

SERVING ADVICE

Enjoy this wine as aperitif with friends. The fresh fruit-driven style will complement a fresh green salad with camembert and citrus; fresh fish, prawns, crayfish/lobster, a seafood risotto and asparagus. Decant before drinking.

ANALYSIS

Alcohol 13%
TA 6 g/l
pH 3.34
R.S. 4.2 g/l

Taste the Klein Karoo

TRADOUW VALLEY | WESTERN CAPE | SOUTH AFRICA

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