

SENSE OF PLACE

→ STELLENBOSCH ←

ANNA CHRISTINA

Blend: 100% Chardonnay

Colour: Light straw colour

This Chardonnay driven MCC pays tribute to a lineage of excellence.

Anna Christina was the vivacious eldest daughter of Antonie Vlotman, a Stellenbosch wine pioneer and the first wine farmer of the Vlottenburg area that is home to Stellenbosch Hills.

Likewise, this sprightly MCC celebrates the origin of our winemaking practices.

Terroir:

The By Den Weg farm is situated on decomposed granite soils. Which is a combination of Hutton and Glenrosa soil. This specific block has a south- and east-facing aspect, unique in Stellenbosch, and enjoys a cooler Mediterranean climate with oceanic influences from False Bay. This allows the fruit a slower ripening period and captures the intense flavour compounds found in the grape skins.

Tasting Notes:

Enticingly elegant, the wine shows aromas of fresh Granny Smith apples and citrus blossoms with a nutty yeastiness on the nose. Crisp acidity tingles the well-balanced palate while a delicate mousse delivers a satisfying, mouth-filling explosion of bubbles with every sip.

The Harvest:

The grapes were handpicked at 19 brix to ensure that the best qualities of the fruit are represented in the base wine.

In the Cellar:

The whole bunches are gently pressed in pneumatic presses to collect the purest cuvee as base wine. After primary fermentation the wine goes through malolactic fermentation to give richness to the wine. Once this is complete, it is then inoculated for a second fermentation in bottle under crown cap. After 15 months on the lees the bottles are then riddled and disgorged with the wine's final dosage.

Food Pairings:

This wine pairs beautifully with fresh oysters or pate and if all else fails, on its own as your companion.

Only 3000 bottles produced.

Ageing potential: The 2018 has all the attributes to gain in richness and complexity for 4 to 6 years.

Technical Analysis:

Alcohol: 11% vol

pH: 3.12

RS: 6.4g/l

Acidity: 6.6 g/l

