

HERITAGE RANGE

Mrs. English 2016

APPELLATION:

Jonkershoek Valley, Stellenbosch

VITICULTURE:

The Chardonnay grapes for the Mrs. English come from a single vineyard 0.78 hectares in size and 375 meters above sea level. In 2016 the age of the vines was 21 years and the crop yield was 10,76 tons/ha. All harvesting and pruning is done by hand. Extreme care is taken not to damage grapes and only healthy grapes are picked.

HARVEST DATE:

Beginning February 2016.

VINIFICATION:

The grapes were picked at 22,5° - 23° Balling with whole bunches crushed without prior destemming to ensure a prominent fruit character and a well-rounded wine. After pressing, the juice was settled in stainless-steel tanks for 48 hours at 12-14°C before the clear juice was racked to French oak barrels. Each barrel was inoculated with different yeast strains. A third of the wine was fermented with natural yeast. This ensures a 'softer' wine with complexity. The barrels used on the Chardonnay were 50% new and 50% 2nd fill. After fermentation the wine was sulphured and left to mature in the barrels with weekly batonage for 11 months.

CELLAR MASTER'S COMMENTS:

Subtle and elegant with a steely core, this wine perfectly mirrors its illustrious namesake in every way. The wine portrays freshness and perfume to the concentrated flavours of grapefruit, marmalade, and soft vanilla undertones. Careful oaking and extended lees contact have added texture and richness leaving the wine seamless, subtle and satisfying.

CELLARING POTENTIAL:

Drink now to 2026.

FOOD SUGGESTIONS:

Partner it with indulgent foods such as lobster or fresh crab for a decadent feast. The Mrs. English can also be enjoyed with sea bass topped with a fennel puree or foie gras.

ANALYSIS:

Alcohol:	13,5 %	Total acidity:	6,1 g/l
Residual sugar:	3,5 g/l	рН:	3,46

ACCOLADES:

93 Point Tim Atkin (2017)

Silver Outstanding Terrior (2017)

4 ½ Stars Platter's Wine Guide (2016)

4 ½ Stars Platter's Wine Guide (2015)

4 1/2 Stars Platter's Wine Guide (2014)

Top 100 SA Wines (2014)

Gold Medal Old Mutual Trophy - Wine

Show Museum Class (2016)

