



Seven Flags Chardonnay 2022



Harvest Report

After a cold wet winter with good rainfall, we experienced great growing conditions leading to the 2022 harvest. The moderate day temperatures and cool night temperatures were ideal for the development of flavour and retaining high natural acidities in the grapes. Picking in the early hours of the morning, grapes are cooled overnight in cold storage to ensure optimal quality. The grapes for the Seven Flags Chardonnay were harvested on the 25th of March - an exceptionally late vintage - from our oldest Chardonnay Vineyards planted in 1987.

Vines & Vineyards

Currently there are 14.4 hectares planted to Chardonnay on the estate, with clones including 76, 95 175, 270, 548 and 1066. The first vines were planted in 1987 and the youngest blocks in 2017. Vines range in age from 5 to 35 years. The soil is predominantly decomposed Bokkeveld Shale with underlying clay layers of varying depths. The vineyards are planted on East, Southeast facing and South- Southwest facing slopes. Height above sea level ranges from 280 to 350 meters.

The grapes for the Seven Flags Chardonnay are selected from the two oldest Chardonnay vineyards on the property (9ton/ha) and the oldest vineyards in Elgin. These south facing vineyards are planted to clones 175 and 270.

Winemaking

Grapes were selected from the oldest Chardonnay vineyards on our Estate and in the Elgin Valley, planted in 1987. The grapes were whole bunch pressed and settled without any settling agents. The juice was then transferred to barrel for fermentation, this being a 100% non-inoculated fermentation in a selection of French oak barrels. (10% new, 30% 2nd and the rest 3rd and 4th fill.) Minimal lees stirring was done and the wine remained on the lees for a total of nine months. We like to retain as much natural acidity as possible which gives great freshness to the wine and thus no malolactic fermentation was allowed. After tasting and blending trials, the wine was blended from selected barrels; stabilized and prepared for bottling.

This wine shows a light-yellow green hue, the nose being expressive with notes of fresh citrus zest complemented by stone fruit and hints of oak. The palate displays an exciting combination of crisp citrus fruit with great complexity, concentration, and hints of oak. An elegant mouthfeel leads to a long and lingering finish.

Food Pairing

Fish, poultry, pork and game bird dishes work well with this wine. It pairs particularly well with creamy pastas and salmon dishes. The good acidity and balance between wood and fruit keeps the wine from being overly rich and consequently it is also great to sip on its own.

100% Chardonnay | Release Date Oct 2023 | Production 390 cases(x6)

Alc 12.86% | TA 7.1g/l | RS 2.6g/l | pH 3.1