



Rachis & Derma

2021 RACHIS & DERMA CHARDONNAY

WINEMAKING DATA

Harvest Dates: October 21, 2020

Blend and grape source: 100% estate grown Chardonnay

Brix at harvest: Weighted average of 21.0.

Alcohol: 11.8% **pH:** 3.72

Residual Sugar: <1.0g/L **T.A.** 5.55g/L

Bottling Date: May 30th, 2022

Bottled with lees.



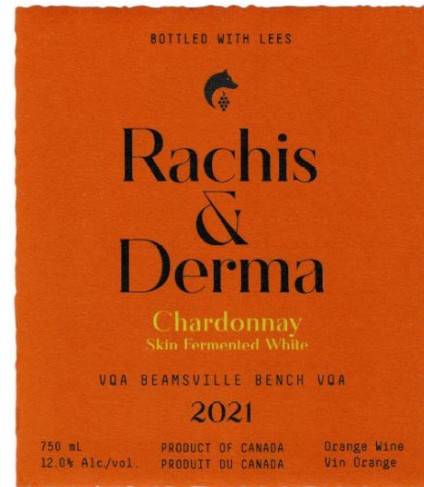
VQA WINES OF
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WINEMAKER'S NOTES

Grapes for this wine were harvested by hand from 3 different blocks of Chardonnay from our estate vineyards and fermented in concrete. The final blend was 75% destemmed fruit with 25% whole cluster, spending 26 days on stems and skins, and pumped over once a day for the duration of the fermentation and post-maceration. Fermentation occurred naturally with ambient yeasts as did malolactic fermentation. The wine was pressed off into neutral barriques. The wine was blended in Spring 2022 and bottled in June with its lees, unfiltered and unfinned without any additions of any kind.

TASTING

The aromas are varied and complex, with notes of Earl Grey tea, orange marmalade, lemon drop candy, toasted cloves and flint. On the palate, flavours of caramelized stone fruit, apricot pit, candied lemon, and black tea dominate. Pleasant, persistent tannins and refreshing acidity make this wine a perfect pair with a chicken tagine with preserved lemon and dried apricot, or chana masala.



RACHIS & DERMA SERIES

THE GROWING SEASON

Like all vintages, 2021 has its own unique story! The year started with a mild and relatively dry winter which protected buds and increased bud survivability to approximately 90%. The warm Spring led to an earlier than average budbreak coupled with an excellent vegetative growth phase through May and June resulted in early and complete flowering towards the Summer Solstice.

Fruit set was excellent and the larger than average crop was supported by ample moisture and heat during July and August. Our winegrowing team was kept very busy with leaf removal to open the canopy as well as fruit thinning/ balancing throughout the summer and at the end of August we and many other winegrowers anticipated an excellent and incredibly large vintage.

The age-old vigneron's expression that September and October makes the vintage was once again exemplified in 2021! As we prepared for harvest in early September rain events of biblical proportions arrived (500-600mm in Sept./Oct.) caused logistical plans and crop yield estimates to be revisited by our team. The 2021 harvest was a challenge for our team, but we are pleased with the quality that our certified organic, hand harvested and sorted fruit and was able to deliver. 2021 vintage will be remembered as a winegrower's vintage where a nimble approach and attention to detail from vineyard to bottle delivered very good early varietal wines.