

Kershaw Chardonnay Groenland Bokkeveld Shale CY548

Richard Kershaw Wines

South Africa - Western Cape - Cape South Coast - Elgin

The inspiration for this Chardonnay stems from my belief that the Elgin region has both a signature grape as well as particular terroirs within its demarcated boundary that reflect regional credentials. This Chardonnay was selected from a sub-region of Elgin from a specific vineyard and an individual clone (CY548).

Tasting Notes:

Sourced from the foothills of the Groenland Mountain in Northern Elgin this clone has been taken from Corton Charlemagne cuttings. It produces wines that have aromatics oscillating between lemon blossom, white flowers, petrichor and struck stone. Full in body they exude concentration with white stone fruit yet reinforced with an austere texture and robustness that makes for excellent aging potential. The Bokkeveld Shales adds structure and concentration to the flavor.

Specifications

Appellation	Cape South Coast - Elgin
Varietals	100% Chardonnay
Soil type	Bokkeveld Shale
Vinification	<p>Grapes were hand-picked, placed into small lug baskets and tipped directly into a press before being gently whole-bunch pressed up to a maximum of 0.6 bar or until a low juice recovery of 590 litres per ton was obtained. The juice gravity-flowed directly to barrel (no pumps) without settling. The unclarified juice had no enzymes or yeast added to it and therefore underwent spontaneous fermentation until dry, with malolactic discouraged. The wine rested in Burgundian oak barrels for 4 months prior to judicious sulphuring and a further 7 months</p>
Pairings	<p>Look at pairing this with textured fish, straightforward chicken dishes, pan-fried or grilled pork dishes, soft-rind cheeses, cream or creamy dishes be it with pasta or the aforementioned fish, chicken or pork, to allow the complexity of the wine to shine through. If using mustard, preferably use Dijon mustard as it uses verjus (soured grape juice) and not vinegar. Also look to delicate herbs (tarragon, dill, basil, parsley) rather than hard stalked herbs (rosemary, thyme, oregano, etc). Avoid smoked meats or fish as well as highly spiced dishes as this can overwhelm the wine and clash with the oak. I would try oysters; Lobster grilled or boiled but not thermidor as it is too rich; turbot, dover sole, sea bass, yellowtail with a shellfish sauce; fish pie; roasted free-range chicken with tarragon; roast loin of pork with garlic and ginger; truffle risotto; pasta in a clam sauce; slice of brie de meaux.</p>



Codes, Weights and Measures

UPC	7 84585 02440 7
Units/Case	6
Unit Size	750 mL
Container	bottle
SCC	1 07 84585 02440 4
Case Weight	24
Cases/Pallet	120
Layers/Pallet	15
ABV	13.50%
SRP	\$ 131.99 USD 750mL Bottle

Reviews and News

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