



CAPE MOBY CHARDONNAY

2022



APPELLATION

W.O. Western Cape
(Walker Bay)



AREA

RSA, Stanford, Western Cape



GRAPE VARIETIES

100 % Chardonnay



ALCOHOL LEVEL

13,5 %



AGEING POTENTIAL

10 years



PRODUCTION

3202 bottles

STORY

This wine hails from the path of Ahab at the Cape still full of Good Hope, where in rarest moments the Cachalot Whales feed in the Agulhas current, wine and whales are the stuff of legends. Like Ishmael, with sure hands and a clear vision, the Springfontein family, together with Johst Weber's South African "daughter" Mariska Kammies bring you this bottled tale. It's a saga of cold nights, of hot days, of driving winds and cool rain along the jagged coastline of Table Mountain Sandstone, softened granite and dunes of purest chalk and limestone rocks.

WINEMAKING

Grapes were harvested by hand at the first signs of ripeness to bring in grapes with fresh fruit aromas and light texture. The grapes got stored in a cold room overnight to maintain their freshness, and the following morning it got carefully sorted by human hand before the pressing and fermentation process.

TASTING NOTES

A classic cool climate chardonnay showing white stone fruit aromas with apples and peach on the palate. This is complemented by natural acidity, creaminess, and roundness from lees ageing.

Grape Origin: Sourced from vineyards in Walker Bay and Stellenbosch

Average Yield: 24.64 hl/ha

Fermentation: Fermented for 14 days in stainless steel tanks

Maturation: 24 months in third-fill and forth-fill barrels

Bottling Date: 23.02.2023

Dry Good: Bordeaux Shape, 460g, Screw Cap, Carton of 6

Alcohol: 13,5 %

Residual Sugar: 2,4 g/l

pH: 3,75

Total Acidity: 4,8 g/l

Total Extract: 23,5 g/l

Handcrafted bottled at Cape Moby Winery

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