

## Break a Leg Chardonnay 2021

### *Technical information*

100% Chardonnay  
W.O Stellenbosch  
Soil: decomposed granite, clay-rich granite  
Alcohol Vol%: 12.6%  
pH: 3.41  
Total acidity: 5.3g/l

### *In the vineyards*

50% of grapes used in this wine are from a 18 year old vineyard planted in decomposed granite soils in the Polkadraai area of Stellenbosch. This particular vineyard gives the wine its great freshness and beautiful citrus profile. The other half is planted on clay-rich granitic soils in the Devon Valley area, adding weight and texture to the final blend.

### *In the cellar*

All grapes were whole bunch pressed, the juice was left overnight to settle in a stainless steel tank without any settling enzymes. The next day the settled juice was racked to stainless steel tank where the wine fermented naturally at cold temperatures. The wine went through Malolactic fermentation which also adds complexity to the wine. The wine spent 9 months in tank before bottling. No enzymes or commercial yeast were used in making the wines.

### *Label story*

Along with the leg brace motif and the ponderous man reflecting the challenges we overcame in the early vintages, in the silhouette of the head we see False Bay and Table Mountain. From the Chardonnay vineyard on Danie Carinus's farm one can see the ocean and the mountain, both of which play a massive role in the fresher style of this variety we produce. The strelitzia flower pays tribute to a beautiful bed that grows outside our new cellar, while both images of birds are local species with bright plumage that we love.

