



## Break a Leg Chardonnay 2020

### *Technical information*

100% Chardonnay  
W.O polkadraai hills  
Soil: decomposed granite  
Alcohol Vol%: 12%  
pH: 3.42  
Total acidity: 5.3g/l

### *In the vineyards*

Grapes are from a 17 year old vineyard planted in decomposed granite soils in the Polkadraai area of Stellenbosch. The vines are planted on soft decomposed granitic soils which gives the wine great freshness and length. This farm always gets a nice Atlantic breeze in the afternoons which always ensures great fruit purity and focus on the palate.

### *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 10 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.

