

PRODUCED AND BOTTLED BY JH MEYER WINES  
SIGNATURE HAND CRAFTED WINES

**PALMIET**  
WINE OF ORIGIN ELGIN

4800 Bottles Produced

VINTAGE 2016  
ALC. 13% BY VOL.

CREATOR

*Natural wine, organic and unfiltered*

## J.H. Meyer Signature Wines

2021

# 'PALMIET'

Chardonnay | Elgin - South Africa



NATURAL



ORGANIC



VEGAN



ZERO/ZERO

### Stats

**Grapes:** 100% Chardonnay

**Vineyard:** Palmiet Vineyard

**Vine Age:** 15-years-old

**Soil Type:** Decomposed granite with some red clay, Koffie-klip, and schist

**Viticulture:** Certified Organic

**Fermentation:** Native – 50% neutral

French oak barrels and 50% concrete eggs

**Skin Contact:** None

**Aging:** 12 months in third-fill 500L barrels and concrete eggs

**Alcohol:** 13.5%

**pH:** 3.33

**Total Acidity:** 6.67 g/L

**Total SO2:** None added

**Total Production:** 200 cases

### About

Elgin is one of the naturally coolest vineyard locations in South Africa. Its altitude (1,650 – 2,300 feet above sea level is considerably higher than the 975 – 1,300 feet of Stellenbosch) benefits the grapes through naturally lower temperatures and higher rainfall. There is greater cloud cover (due to the manner in which clouds form as the air rises over the mountains from the coast and condenses into rainfall). What's more, in winter, Elgin benefits from much cooler temperatures than Stellenbosch or elsewhere and consequently the vines enter into a deeper dormancy state, resulting in better rest which, in-turn, enhances the longevity of the vine and supports general vine health. To cut a long story short, thanks to these unique natural attributes, Elgin has emerged as a wonderful, naturally-favorable location for producing among the finest aromatic white wines in the country.

The grapes were handpicked in the early morning hours in mid-February and placed into very small boxes reducing compaction and damage to the fruit. Half of the grapes were fermented in old French oak barrels and then pressed to third fill 500L puncheons. The remaining bunches were pressed to concrete eggs for fermentation. All ferments were carried out naturally on the lees with sporadic battonage being used to give richer texture and greater complexity. After 12 months the barrels were racked to tank to settle naturally and it was bottled without fining, filtration, or added sulfur.

### Tasting Note

A hint of reduction before citrus and baked apple notes emerge with a touch of oatmeal & smoked hay. The palate shows pure fruit and zingy acidity before a pithy finish. There is so much going on with this wine!

