



Trizanne Signature Wines

2023

'BENEDE-DUIVENSHOKRIVIER'

Chardonnay | Lower Duivenshoek River - South Africa



NATURAL



VEGAN

Stats

Grapes: 100% Chardonnay
Vineyard: Black Oystercatcher
Vine Age: 6-10-years-old
Soil Type: Limestone with loam
Viticulture: Conventional
Fermentation: Native – new, 2nd fill, and 3rd fill French oak barrels (partial whole cluster)
Skin Contact: None
Aging: 10 months in fermentation vessels
Alcohol: 12.5%
pH: 3.51
Total Acidity: 5.7 g/L
Total SO2: 130 ppm
Total Production: 150 cases
UPC: 0781718571876

Reviews

The WineMag | 94 points
Platter's Guide | 94 points
Wine Advocate | 92 points

About

Since the 2021 vintage, this wine has been labeled under the new Wine of Origin appellation "Benede-Duivenshokrivier." Trizanne sources these grapes from the incredible ward of Lower Duivenshok River – situated between Riversdale, Vermaaklikheid and Heidelberg – within the Cape South Coast region. Limestone soils mean cool ripening temperatures and being only 10km from the ocean creates a beautiful, mineral Chardonnay. Trizanne has always been drawn to the ocean, mostly thanks to her love of surfing, and she highly values the impact the ocean breezes have on her wines. There is a palpable sense of place to this wine, like you can taste how close the vineyard is to the ocean.

The grapes were harvested in the 1st week of February. They were whole bunch pressed and fermented naturally in new, 2nd, and 3rd fill French oak barrels. Malo was prevented, and the wine was bottled after 10 months in oak with a small sulfur addition, fining, and a light sheet filtration.

Tasting Note

A superbly elegant Chardonnay, layered with citrus and apple notes with a steely minerality creating that perfect tension. Beautiful natural acidity gives this wine ample longevity and punch. Delicate yet with gravitas.