



La Brune

2024

'THE VALLEY' CHARDONNAY

Elgin - South Africa



NATURAL



VEGAN

Stats

Grapes: 100% Chardonnay

Vineyard: Multiple vineyards in the Elgin Valley

Vine Age: 10+-years-old

Soil Type: Shale and Table Mountain sandstone

Viticulture: Conventional

Fermentation: Native – 228L and 500L Burgundian oak barrels

Skin Contact: None

Aging: 7 months in 228 and 500L

Burgundian oak barrels (5% new, 95% 2nd-5th fill)

Alcohol: 13%

pH: 3.45

Total Acidity: 5.8 g/L

Total SO2: 25 ppm

Total Production: 1,250 cases

UPC: 0781718495714

About

Nico's 'The Valley' Chardonnay is made with four Burgundian clones for a variety of textures and flavor profiles (CY95, 96, 277 and 548). Clones 95 and 548 are more known for their fruitier and rounder profiles which are 'tamed' by 96 and 277, two clones that tend to add more freshness and nervous energy. Nico has always had a soft spot for Chardonnay after spending a significant amount of time in Burgundy working with Bruno Lorenzon of Domaine Lorenzon in Mercurey. 'The Valley' Chardonnay is some of the finest value you can find for this variety in South Africa – or elsewhere for that matter.

The grapes were hand harvested and brought back to the cellar to be pressed before spontaneous fermentation. The juice went to a mix of 228 and 500L Burgundian oak barrels (5% new and 95% 2nd-5th fill). The wines remained in those barrels for seven months of aging on the lees before being blended in tank and bottled with a coarse filtration and very small dosage (25 ppm) of sulfur. No fining.

Tasting Notes

The nose transports you to a bakery: brioche, pastry, and yeasty aromas. The mouth is highly textured with notes of oatmeal, almond, chamomile, and orange blossom. It lingers with that tight, mineral, and linear Elgin finish.