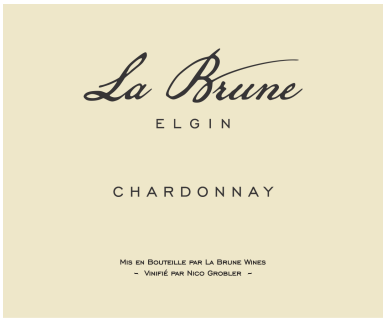


La Brune

2024

CHARDONNAY

Elgin - South Africa

NATURAL VEGAN

Stats

Grapes: 100% Chardonnay
Vineyard: La Brune Estate
Vine Age: 15-years-old
Soil Type: Table Mountain Sandstone
Viticulture: Sustainable
Fermentation: Native — 228L Burgundian Oak - 25% new, rest 2nd and 3rd fill
Aging: 9 months in new (25%) and used (75%) oak barrels
Alcohol: 13%
pH: 3.38
Total Acidity: 5.9 g/L
Total SO2: 80 ppm
Total Production: 333 cases
UPC: 0700083666512

Reviews

The WineMag | 94 points
Tim Atkin, MW | 95 points

About

Nico Grobler of La Brune is known for making world class Chardonnay and Pinot Noir from the Elgin Valley in the Cape South Coast of South Africa. Elgin is located 40 miles southeast of Cape Town and just 8 miles from the Atlantic Ocean, helping to bring cooling winds and early-morning mists. Primarily known for growing apples, Elgin has a cooler climate and produces some of the country's best Burgundian-style wines. This Chardonnay comes from La Brune's high density estate vineyard planted on Table Mountain sandstone soils. The 2024 vintage was one where power met elegance. There was high sunlight intensity in January with three heatwaves which increased power, richness, and texture in the grapes. Still, this wine speaks of its cool climate origins with high acidity, tightness, and length at its mineral core.

The grapes were hand harvested and brought back to the cellar for spontaneous fermentation. The grapes were pressed straight to 228L Burgundian oak barrels (25% new, 75% 2nd and 3rd fill) where they remained for 9 months. The barrels were blended in tank and bottled with just a coarse filtration and dosage of sulfur. No fining.

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Tasting Notes

Floral, pear, peach, lemon, and orange with subtle earth and yeasty depth. Bright and precise on the palate, balancing pure fruit with zippy acidity before a taut, pithy finish.