

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

2019

“PALMIET”

Chardonnay | Elgin - South Africa



NATURAL



ORGANIC



VEGAN

Stats

Grapes: 100% Chardonnay

Vineyard: Palmiet Vineyard

Vine Age: 15-years-old

Soil Type: Ironstone and gravel over shale

Viticulture: Certified Organic

Fermentation: Native – 67% whole-bunch pressed to fourth-fill 500L French puncheons - 33% whole-cluster fermented for eight days then pressed to fourth-fill 500L French puncheons

Skin Contact: 33% for 8 days in stainless-steel

Aging: 18 months in fourth-fill 500L barriques

pH: 3.19

Total Acidity: 6.3 g/L

Total SO₂: 15 ppm

Total Production: 311 cases

Reviews

Platter's Guide | 90 points

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. One-third of the grapes were fermented whole-bunch on the skins for eight days in stainless-steel and then pressed to fourth fill 500L puncheons. The remaining bunches were whole-bunch pressed directly to similar barrels for fermentation. All ferments were carried out naturally on the lees with sporadic battonage being used to give richer texture and greater complexity. After 18 months the barrels were racked to tank to settle naturally and it was bottled without fining or filtration and just a small addition of sulfur.

Tasting Note

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