



## Trizanne Signature Wines

2020

# 'ONDERDUIVENSHOKRIVIER'

Chardonnay | Lower Duivenshoek River - South Africa



NATURAL



VEGAN

### Stats

**Grapes:** 100% Chardonnay

**Vineyard:** A single site in  
Onderduivenshok Rivier

**Vine Age:** 18-years-old

**Soil Type:** Limestone with loam

**Viticulture:** Sustainable

**Fermentation:** Native – barrel  
fermented (40% third-passage, 30%  
each new and second-passage 300L  
French barrels)

**Skin Contact:** None

**Aging:** 11 months in 40% third-  
passage, 30% each new and second-  
passage 300L French barrels

**Alcohol:** 12.93%

**pH:** 3.42

**Total Acidity:** 6.2 g/L

**Total SO2:** 107 ppm

**Total Production:** 100 cases

**UPC:** 0781718571876

### About

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 3rd week of February. They were whole bunch pressed and fermented naturally in 40% third-passage, 30% new and 30% second-passage 300L French oak barrels. Malo was prevented, and the wine was bottled after 11 months in oak with a small sulfur addition.

### Tasting Note

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

### Reviews

Tim Atkin, MW | 92 points

WineMag | 91 points