



MAPPINGA CHARDONNAY 2024

[ANALYSIS]

Alcohol | 12.4% alc/vol

Closure | Stelvin

pH | 3.01

Estate Bottled | January 2025

Acid | 8.52 g/L

[VINIFICATION]

Sustainably grown from our estate vineyards, the grapes were handpicked from selected low yielding vines before being chilled in our cool rooms for 24 hours. Whole-bunch pressed, then wild-yeast fermented in 100% large format French oak barrels for ten months. The finest barrels are then painstakingly selected to bear our flagship 'Mappinga' label.

[TASTING NOTES]

This generously complex wine showcases white peach, nectarine, and grapefruit aromas leading to delightful flavours of grilled hazelnut and finger lime, all punctuated by a slaty, mineral-driven acidity. The wine is tight and racy with fine oak tannins to support this powerfully structured Chardonnay. A wine which will reward careful cellaring.