

ALTYDGEDACHT THE OLLO 2014

Vineyard

Altydgedacht is a 412 hectare estate that has been in the Parker family since 1852. Brothers John and Oliver and their teams utilizes the Durbanville microclimate to its fullest to produce wines with distinctive varietal expression. Dry land vineyards with Hutton soils and trellised hedges.

Vinification

The grapes were hand-picked in the cool morning hours at varying sugar levels, since the component cultivars have different ripeness levels at which they display optimum cultivar characteristics. After harvest, the grapes were cooled overnight to 10 °C prior to vinification. The grapes were subsequently sorted, de-stemmed, crushed, pressed and allowed to cold settle over two days. The juices were pumped to barrel and fermented separately. 20% new French oak was used. The cultivars were matured separately, before blending and aging for an additional 5 months.

Tasting notes

A blend of 30% Chardonnay, 28% Semillon, 28% Viognier, and 14% Chenin blanc. The nose is dominated by the aromatics of Viognier and Semillon – apricots and Turkish delight from Viognier, fresh herbs from Semillon, with a hint of cedar from barrel-maturation. The entry on the palate is rich (attributed to partial MLF), with the palate being similarly perfumed and rounded off with touches of cinnamon and toasty oak. An ideal companion for creamy soups and rich white meat dishes.

Accolades: 2011 vintage - Michelangelo silver 2011, 4 stars (John Platter Guide 2012), Old Mutual Trophy Wine Show Silver (2012), Classic Wine Magazine Top 6 white blends (2012 vintage)

Analysis

Alcohol	13.0	%
Total extract	23.7	g/l
Residual sugar	3.1	g/l
Total acidity	5.9	g/l
pH	3.27	
Total SO₂	115	mg/l