

Product code: 1314

IONA, CHARDONNAY, ELGIN, SOUTH AFRICA, 2020



Producer Profile

At 420m above sea-level, set high above the picturesque Elgin Valley Andrew Gunn founded Iona. It is here overlooking the Atlantic ocean that he has secured some of the coolest vineyards in the Cape.

In a country where cool climate vineyards are like gold dust, these vineyards are veritable nuggets. There is an extremely long growing season, allowing Andrew to create wines with complex flavours and a fresh, elegant style. The approach is hands off and the land is farmed according to organic and biodynamic practices with a particular focus on ensuring the health of the soils whilst pests are kept under control by the resident flock of geese that roam the vineyards.

Viticulture

The Chardonnay is produced from 2 North-facing vineyards on the western boundary of the estate, both planted in 2003. The cool climate ensures long, slow physiological ripening of the grapes under ideal growing conditions, with the sugar, ph, acids, tannins and flavour compounds being in perfect balance to produce elegant, low alcohol wines of distinction. Harvested in March.

Winemaking

Grapes were whole bunch pressed and each block vinified separately. The juice settled for 24 hours, after which it was racked to 300L French oak barrels Barrel for 11 Months in French oak, 5% spontaneous malolactic fermentation. The wine then has a further 3 months maturation in tank after blending, before bottling.

Tasting Note

The wine shows concentrated marzipan and citrus notes, with underlying hazelnut and lime notes, which adds to layered complexity. The wine is seamless, with flavoursome and long finish.

Food Matching

Lobster or Turbot in a cream sauce. Shellfish and Chicken.

Technical Details

Varieties:

Chardonnay 100%

ABV: 13.5%

Closure: Natural cork

Colour: White

Style: Still wine

Case Size: 6 x 75cl

Oak Treatment

Time: 11 months

Type: French Oak

% wine oaked: 100

% new oak: 28