

ON BORROWED TIME 2023



Wind buffeted chardonnay vines cling for dear-life to a precipitous Helderberg mountainside overlooking False Bay. The result – finely tuned elegant grapes. However, the yield is so small that their continued viability is questioned after each harvest.

They are **ON BORROWED TIME**.

A Single Vineyard

Sighted high on The Helderberg is a small and singular parcel of mature vines measuring just 1.25 hectares and planted back in 1999. This rare little block sits just 8km from False Bay on a steep, elevated and cooler South-Westerly slope. Soils are stony and well-drained and therefore low-vigour. The yield is a miniscule 1.5tons/hectare or 12hectolitres/hectare. However, good things really do often come in small packages and the up-side here is healthy grapes with excellent balanced concentration and a wonderful natural acidity. A winemaker's dream. The one challenge remaining is to convince the vines' owner to keep them in the ground.

Winegrowing

The approach is natural and simple, yet also rigorous and labour-intensive. Handpicked and hand sorted. Delicately whole-bunch pressed in a horizontal basket-press for purest juice. Fermented with wild yeast in a single 1st fill 600l French oak barrel, 600l 2nd fill and a solitary 3rd fill 225l French oak barrique. Bottling without fining and only the lightest of filtrations. Minimal SO2 added with no further additions. 1600 bottles made.

Tasting Notes

- Colour - Bright straw with green tinges.
- Aroma - Honeysuckle, golden delicious apples and pear.
- A rich and well-structured wine with a rounded palate lifted by fresh acidity.

Serving Suggestion

Drink now and over the next 3-5 years depending on your taste. Serve at 13 degrees Celsius, 56 Fahrenheit.

Match made in Heaven: Sole with a buerre blanc sauce.

Details

- Vineyard - A Single Vineyard on the Helderberg (W.O. Stellenbosch)
- Production - 1600 bottles
- Alcohol - 13.5%
- Total Acid - 4.2g/l
- Residual Sugar - 3.85g/l
- PH - 3.52g/l

