

ON BORROWED TIME 2024

Wind buffeted chardonnay vines cling for dear-life to a precipitous 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 on the Bottelary Hills is a small and singular parcel of mature vines measuring just 0.95 hectares and planted back in 2010. This rare little block sits just 12km from False Bay on a steep, elevated and cooler East facing 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 2nd fill 600l French oak barrel and a solitary 3rd fill 600l 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 - Fennel, pear, honeysuckle and golden delicious apples
- 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 Bottelary Hills (W.O. Stellenbosch)
- Production - 1600 bottles
- Alcohol - 13.5%
- Total Acid - 6g/l
- Residual Sugar - 4.5g/l
- PH - 3.25g/l

