

# Geographica

## ALETHEIA CHARDONNAY 2023 WO PIEKENIERSKLOOF

Oinos Kai Aletheia - In Vino Veritas - "From wine emerges truth"  
- Plato's Symposium

### VITICULTURE

Chardonnay grapes sourced from the magnificent Tierhoek property high in the mountains of Piekenierskloof, at 760 meters above sea level on loam soils, with the cold Atlantic ocean moderating the summer days. The diurnal difference between warm days and cool nights on account of the elevation creates a wine of intensity and focus while retaining freshness and purity.

### VINIFICATION

Hand harvested and cooled overnight, this was whole-bunch pressed very gently directly to seasoned French Oak barrels and terracotta eggs and doliums. Partial un-innoculated fermentation in barrel and clay followed by malolactic fermentation and elevage for 13 months before blending and bottling.

### TASTING NOTES

The Geographica Aletheia Chardonnay 2023 is luminous green-gold in the glass. Intense aromas of papaya, mown hay, oatmeal and preserved lemon are evident with hints of mineral, struck flint and brioche. On the palate the wine exhibits great presence with flavours of poached pear, yellow apple, hazelnuts and citrus zestiness. Opulent yet focused, the wine shows a silky texture and great depth of flavour and a lingering, persistent aftertaste.



|                |             |    |         |
|----------------|-------------|----|---------|
| Alcohol by vol | 13.41 vol % | pH | 3.28    |
| Total acid     | 6.3 g/l     | RS | 2.7 g/l |