



Kara-Tara

Chardonnay

2022



“I work with Chardonnay grapes from select cool-climate regions; I like creating a whole that is greater, more delicious, than the sum of its parts.”
– Rüdger van Wyk, winemaker

WINE DESCRIPTION

The Kara-Tara Chardonnay balances bright zesty citrus notes and tropical fruits with a cool minerality and saline quality, resulting in a fresh and elegant interpretation of a classic varietal.

COLOUR: Pale straw.

AROMA: Tropical fruit, orange and lime zest and butterscotch.

PALATE: Passionfruit, pineapple and flint.

BODY: Well-integrated acidity, creamy mouthfeel and a rich mineral finish.

TECHNICAL DETAILS

VARIETAL: 100% Chardonnay

GRAPE SOURCE: Overberg, Elgin, Stellenbosch

ALCOHOL: 12.5%

RESIDUAL SUGAR: 2.4

TOTAL ACIDITY: 6.07

AGE OF VINES: ±15 years

VINTAGE

The combination of moderate to warm days accompanied by cool misty evenings made for even ripening in the vineyards. The grape bunches were small and compact, with loads of concentrated flavour.

The name Kara-Tara refers to a small town near Knysna, where winemaker Rüdger van Wyk grew up. Translated from the Khoisan, it means “deep dark shadows” and refers to the Karatara river that runs through the town.

VINEYARDS

Grapes for this wine are from Elgin, the Overberg and Stellenbosch. The grapes from Elgin add a balancing component of fresh, zesty acidity. The Overberg vineyard has Tafelberg Sandstone, whose stony soils contribute a flinty minerality. The Stellenbosch vineyard is in close proximity to the ocean. Its cooling winds add a saline quality to the final wine.

WINEMAKING

All grapes were hand-harvested and transported to the winery. Grapes were pressed and allowed to settle naturally. The wine was barrel fermented in French oak (15% new). After fermentation, the wine was matured in neutral oak, with regular lees stirring for a fuller body and balanced acidity. After 9 months, the wine was carefully racked off the lees. Bottled with minimal fining & filtration.

This wine is vegan-friendly.

“Recommended to Chablis enthusiasts.”
– Jancis Robinson, MW