



TAGAI

- wine name: 2017 Tagai 'The Star' Chardonnay
- winemaker: Viv Knight
- colour, bouquet, palate: Crystal clear with straw yellows in colour. Lifted citrus, white peach and hints of cashew. Complex with subtle lees characters on the nose. Medium to full bodied with a concentrated palate of intense pure chardonnay fruit flavours. Tightly structured with good acidity. The finish is long with a cashew nut softness from time on lees.
- food suggestions: Cheese, fresh seafood or just by itself!
- cellaring: 2018 - 2022
- viticulture: The vineyards were planted in the 1960's and 1970's on the Bremer flood plain. Single wire trellis system with mechanical hedging and hand clean-up. Very low yields from the 2017 vintage resulting in tiny berries and great intensity.
- vinification + maturation: The grapes were gently crushed while the fruit was still cool. The juice was pumped to tank to cold-settle overnight before racked to barrel for primary fermentation. The lees were stirred every two weeks to give a softness and to add texture.
- Analysis
Alc 1
pH - 2.6°/0
TA - 3.38
- 6.6

