

Dwarsriviershoek farm  
Banhoek  
Stellenbosch  
7600  
South Africa



HOGAN  
— WINES —

PO Box 2226  
Dennesig 7601  
+27 (0)21 8851275  
jocelyn@mweb.co.za  
www.hoganwines.co.za

## Hogan 'The Galvanised' Chardonnay 2020

Wine of Origin: Cape Coast (54% Elandskloof, 23% Helderberg, 23% Banhoek)

### Technical analysis

pH: 3.4  
TA: 5.2 g/l  
RS: 2.8 g/l  
Alc: 12.0%

### Vinification and viticultural details

The grapes were sourced from three different sites. The Helderberg portion was picked on 23 January from Rustenhof farm. This is a young-trellised vineyard on decomposed granite soils. The Banhoek portion was picked on 18 February from Summercourt farm. This is a 16-year-old, trellised vineyard on a richer, clay soil. The Elandskloof portion, from a cool, high-altitude site, was picked on 13 March.

Grapes went into a cold room overnight at 10 degrees Celsius. The following day, the grapes were gently whole bunch pressed. The juice was settled overnight at 10 degrees. It then went to barrel for natural fermentation in 100% old French oak barrels followed by natural malolactic fermentation. As little batonage as possible. 11 months in oak.

**Tim Atkin:** *"Jocelyn has made a fine medium-weight Chardonnay with some texture from malolactic fermentation, nuanced oak, pear and citrus fruit and top notes of vanilla and nutmeg spice."*

**Christian Eedes:** *"Some struck match reduction before pear, peach and lemon plus some oatmeal on the nose while the palate is tightly wound (alcohol 12.5%) with pure fruit and bright acidity, the finish long and savoury."*

**Platters Guide 2022** rating: 94/100 (4.5 stars)

**#Winemag rating Christian Eedes** January 2022: 93/100

**Tim Atkin** South Africa 2021 Special report: September 2020: 92/100