

# The Game Reserve

by ROOIBERG WINERY



As one of South Africa's champions of farming in harmony with nature, Rooiberg Winery is committed to conserving, protecting and rehabilitating this country's precious indigenous fauna and flora and the unique habitats that sustain them. The Game Reserve range of wines celebrates this passion for sustainability and caring custodianship by offering wine lovers an opportunity to share in this exciting concept.

A groundbreaking collaboration between Rooiberg Winery and the Wilderness Foundation will see even greater strides being made towards conservation, upliftment and education. For more information on Rooiberg Winery, The Game Reserve range and the Wilderness Foundation visit: [www.rooiberg.co.za](http://www.rooiberg.co.za) • [www.wildernessfoundation.co.za](http://www.wildernessfoundation.co.za)

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## The Game Reserve Chardonnay 2019

**VARIETY:** Chardonnay

**VINTAGE:** 2019

**AREA OF ORIGIN:** Robertson, South Africa

**THE CAPE EAGLE OWL:** As one of the world's largest and most powerful owls, the Cape Eagle Owl (*Bubo capensis*) plays an essential role as a top predator. If the species were to disappear, the entire ecosystem would be in jeopardy. These regal birds of prey hunt from roadside roosts such as telephone poles and fence posts – many are killed by vehicles. We provide more than 120 perches in our vineyards to combat this, while they control rodents and maintain a balanced population of smaller predators.

**VINEYARD:** Robertson Red Karoo soils with rich limestone and free lime content situated on ancient terraces of river relics. Vineyards producing 8 to 10 tons per hectare. Exciting new Chardonnay clones add a new dimension in flavour and structure.

**HARVEST & CELLAR TREATMENT:** 100 % Whole bunch handling to ensure elegance and finesse. 30 % of the Chardonnay underwent natural fermentation in both barrel and tank. Fermentation in 20% new, 20% 2nd fill and 20% 3rd fill French oak. The balance of the wine is cold fermented in stainless steel tanks. Malolactic fermentation is not encouraged. Left on lees in the barrel for a total of 11 months.

**TASTING NOTES:** Aromas of zesty citrus fruit, lemon curd and a hint of crushed oyster shell follow through to a palate redolent of fresh lemons, limes and grapefruit. The finish has a chalky minerality complemented by elegant, creamy oak tones.

**SERVING:** Delightful when paired with rich seafood dishes, grilled calamari and citrus chicken salad.

**ANALYSIS:**

Alcohol: 13.81 % vol (± 0.3 % vol)

Residual Sugar: 2.2 g/L (± 0.5 g/L)

pH: 3.44 (± 0.1)

Total Acid: 5.6 g/L (± 0.25 g/L)



  
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