

THE ICON COLLECTION

A collection of very limited quantities for the fine wine collector and connoisseur who understand the niche qualities of varieties blended with excellence and appreciate the full potential of careful cellaring.



UVA MIRA ICON CHARDONNAY 2021

0.2 hectares of ocean facing Chardonnay vines were selected and nine separate blending components combined to create this ultimate expression of terroir.

We present a wine that is the epitome of this varietal, produced in a style that respects the cultivar and the terroir that it flourishes in. The heartbeat of Uva Mira.

ORIGIN	Helderberg, Stellenbosch
ASPECT	West & North-West facing slopes
SOIL	Cumulic soils – Oakleaf, Tukulu
ALTITUDE	420 m above sea level
PROXIMITY TO THE OCEAN	9 km from False Bay
VINTAGE CONDITIONS	A delayed, but good, winter rainfall allowed for adequate replenishing of reserves. A cool and wet spring allowed soil profiles to become well saturated. Winter was not as cold as the previous year but there was sufficient building up of reserves. A cool budding period was experienced with delayed bud break. Veraison occurred later and ripening was prolonged due to low day temperatures which allowed for exceptional colour and flavour in the berries. A vintage showing high quality wines with good ageing potential.
MATURATION	9 months in French oak barrels, 40% new
OPTIMUM SERVING TEMPERATURE	12 – 14 °C

TASTING NOTES

COLOUR	Light gold
NOSE	Pure aromas of pretty orange blossom florality with an accent of nutty almond, a hint of oriental persimmon and chalky minerality.
PALATE	Infinitely complex and seamless with orange rind and almond. The structure is chalky with delicate richness. There is no shortage of concentration, this breadth beautifully balancing the lime sherbet acidity and the wine draws to a superb, nutty finish. The ultimate effect is one of understated elegance.
GRAPE VARIETY	Chardonnay
WINE ANALYSIS	Alcohol: 13.5 % RS: 2.0 g/litre TA: 6.9 g/litre pH: 3.44
TOTAL PRODUCTION	320 cases of 6