

THE MIRA SERIES

Five varietals reflect a true sense of place and a cosmic connectedness with the Mira binary star.



THE MIRA CHARDONNAY 2022

The Mira Chardonnay is produced in a gently oaked style from selected Chardonnay vineyards on the Estate. A wine with intense fruit purity and an elegant, creamy texture.

ORIGIN	Helderberg, Stellenbosch
ASPECT	North-West & North-East facing slopes
SOIL	Decomposed granite – Oakleaf, Tukululu
ALTITUDE	385 m above sea level
PROXIMITY TO THE OCEAN	9 km from False Bay
VINTAGE CONDITIONS	An exceptional cold winter and overall cool growing season with above average rainfall made for the perfect growing season. Winter rainfall was 607 mm and there was snow on the peak of the Helderberg Mountain above the farm. A cool and wet budding season with less wind than expected during flowering, made for a challenging period. With 50 mm rain during ripening and temperatures rising moderately, we experienced a fairly cool period. Moisture levels remained favourable and overall the conditions were ideal – one of the best seasons experienced to date with excellent concentration and elegant flavour in our berries.
MATURATION	9 Months in French oak barrels, 30 % new
OPTIMUM SERVING TEMPERATURE	12 – 14 °C

TASTING NOTES

COLOUR	Pale straw
NOSE	The first impression is one of pure and exquisite elegance. Zesty citrus and orange blossom on the nose, with cashew nuttiness and a touch of lime.
PALATE	Tight, chalky and mineral on the palate, exuding elegance. Beautiful and layered with freshness, complexity and depth of flavour with succulent white peach and persimmon which mingle to the finish with zesty tangerine.
GRAPE VARIETY	Chardonnay
WINE ANALYSIS	Alcohol: 13.0 % RS: 2.1 g/litre TA: 6.9 g/litre pH: 3.33

