

2022

THE SANDMAN

AMPHORA CHARDONNAY



LOKAIA

VINIFICATION

A virtually unexplored method of producing Chardonnay, resulting in a wine that boasts an alcohol of only 12.5%. With a perfect balance between mature and slightly under-ripe fruit, this Chardonnay was fermented and left in contact with its crushed and destemmed skins and punched down twice a day until the end of fermentation. Aged in a 500 litre Terracotta Amphora with the bottom lined by fully ripe and dried out stalks. Two months in contact with the skins under a layer of fresh virgin olive oil. Drained, bottled and bottle-matured for a further year before release.

THE VINEYARD

This unique Chardonnay is grown on the well-drained and naturally sandy soils from the Franschoek Valley Floor.

TASTING NOTES

The colour of this wine defies the several weeks of skin contact, showing vibrant greens and yellows in the glass. Fresh lemon and lime form the crux of the aromatics, with subtle spice and nuttiness on the nose. The palate is relentlessly complex and remarkably clean for a natural-style wine, whose texture in the finish begs another taste.

ORIGIN

Valley Floor, Franschoek

GRAPE VARIETY

Chardonnay

BOTTLES PRODUCED

522

ALCOHOL

12.75%

RESIDUAL SUGAR

1.5 g/litre

ACIDITY

6.2 g/litre

pH

3.54



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