



ON BORROWED TIME 2025

Wind buffeted chardonnay vines cling for dear-life to a precipitous mountainside overlooking False Bay. The result – finely tuned elegant grapes.

However, the yield is so small that their continued viability is questioned after each harvest.

They are **ON BORROWED TIME**.

A Single Vineyard

Sighted on the Bottelary Hills is a small parcel of mature vines planted back in 2010. This rare little block sits just 12km from False Bay on a steep, elevated and cooler East facing slope. Soils are stony and well-drained and therefore low-vigour. The yield is just 3tons/hectare or 25hectolitres/hectare. However, good things really do often come in small packages and the up-side here is healthy grapes with excellent balanced concentration and a wonderful natural acidity. A winemaker's dream. The one challenge remaining is to convince the vines' owner to keep them in the ground.

Winegrowing

The approach is natural and simple, yet also rigorous and labour-intensive. Delicately whole-bunch pressed in a horizontal basket-press for purest juice. Fermented with wild yeast in 15% 1st fill 225l French oak barrels and used 600l French oak barrique. Bottling without fining and only the lightest of filtrations. Minimal SO2 added with no further additions. 5772 bottles made.

Tasting Notes

- Colour - Pale straw with a delicate green hue.
- Aroma - Citrus blossom, ripe pear and white peach, layered with subtle notes of toasted almond and vanilla
- Taste - The palate is finely textured and poised, with bright natural acidity balancing gentle oak influence. Flavours of lemon curd and stone fruit lead to a long, refined finish marked by freshness and precision.

Serving Suggestion

Drink now and over the next 3-5 years depending on your taste. Serve at 13 degrees Celsius, 56 Fahrenheit.

Match made in Heaven: Ideal with seared scallops or grilled line fish with its freshness and subtle oak also pair beautifully with soft cheeses such as Brie or Camembert.

Details

- Vineyard - A Single Vineyard on the Bottelary Hills (W.O. Stellenbosch)
- Production - 5772 bottles
- Alcohol - 13%
- Total Acid - 5.2g/l
- Residual Sugar - 2.41g/l
- PH - 3.17g/l

