



WELTEVREDE

JONKER FAMILY ESTATE



PLACE OF ROCKS CHARDONNAY

VINTAGE: 2024

SOIL: A slope of ancient, broken shale rock.

VINEYARD: Old vines of Chardonnay anchored in layers of rock. A shy bearer with small bunches and minute vibrant grape berries, ripening with lime-like flavours.

WINE MAKING: Hand picked in early morning and whole bunch pressed. Barrel fermentation in 228L Burgundian barrels. 25% new, 50% second fill and 25% third fill. 8 months on lees with batonage every week.

TASTING NOTES: Weltevrede Place of Rocks is a limited selection from vines growing on broken shale rock slopes. Together with the sun and the wind and rocks, this wine celebrates the people of the terroir, their artisanal flair, the skillful pruning hands, the dedicated cellar workers, a team of masters in their own fields. Place of Rocks invites you to ponder its depth of complexity, the seamless dance of vibrant minerality, citrus and deeper notes of toast and spice. A mouth-watering minerality, limey length and lingering aftertaste. This delicate layering and polished texture honour a wide variety of culinary options. The chef's choice, the sommelier's confidant, and the food lover's favourite. A beautiful marriage, as Place of Rocks loves food and food loves the Place of Rocks.

ANALYSIS: Alc: 12.72% | TA: 6.3 g/l | RS: 2.1 g/l

WINEMAKER: Philip Jonker

FOOD PAIRING: Salmon, oysters & smoked meats.