CHARDONNAY WINE ESTATE

WELTEVREDE

JONKER FAMILY ESTATE



CALCRETE CHARDONNAY

VINTAGE: 2026

SOIL: Chardonnay vines on limestone and mineral rich Calcrete soil and South facing slope, exposed to off-cooling Southeastern breeze.

VINEYARD: Attention to detail, a vineyard carefully managed for aeration and indirect light in the leaf canopy to preserve vibrance in the Chardonnay bunches till the crisp morning breaks on the day of harvest.

WINE MAKING: A minimalist approach. Hand picked in early morning and whole bunch pressed. Clear free run juice of brilliant lime-gold colour. Unoaked cold fermentation and three months lees contact.

TASTING NOTES: Calcrete is only found in the limestone rich appellation between Bonnievale and Robertson. Terroir of arid, broken shale rock of ancient petrified maritime deposits. Calcrete defines this region with its crystalline minerality, a taste of wet stone and almost maritime sea spray, saline palate and oyster shell minerality. Described as elegant, linear and minimalist. Bright, vibrant and limey. Luminescent light lime-green radiance. Revitalising, cool sensation on the palate, a mouth-watering tension, steeliness, the taste of gunflint, and lime. Pure and brilliant minerality. An irresistible invitation to take another sip.

ANALYSIS: Alc: 12.6% | TA: 6.5g/l | RS: 2.2 g/l

WINEMAKER: Philip Jonker

FOOD PAIRING: Seafood, salads & lightly roasted chicken