

MOYA MEAKER

Marrying Old World refinement with New World vivacity, this handcrafted wine pays tribute to the memory of Moya Meaker, a woman whose sophistication and elegance remains our guiding light.

MOYA MEAKER CHARDONNAY 2024

WINEMAKER	ORIGIN	VARIETALS
Jean Smit	Habibi Farm, Elgin	100% Chardonnay

TASTING NOTES

Platinum in hue and cool in demeanour, the 2024 Chardonnay opens with a nose of stony restraint: salty flint, gravel, oatmeal, terracotta clay, lime zest, and lemon leaf. As the wine warms, subtle notes of kiwi fruit begin to emerge, adding lift and nuance to the citrus-mineral spine.

On the palate, a vivid seam of lime juice runs cleanly through the centre, hemmed in by white citrus pith and a chalk-dry tannic grip. At first, the texture holds the fruit tightly within — savoury and reserved — but with time, it begins to unfurl. Granny Smith apple and kiwi notes surface, with a whisper of walnut on the tail. The finish is long and focused, trailing apple skin and bracing lime.

NOTES ON THE 2024 VINTAGE

The Elgin season began with good cold unit accumulation, though not significantly more than surrounding regions. Spring arrived cool and wet, slowing initial growth and increasing early fungal pressure. Growers had to stay vigilant — particularly with snail treatments in the early season.

Sustained high winds during early summer disrupted berry set in many cultivars, and millerandage was especially noted in Chardonnay. However, the dry, warm ripening period that followed allowed for a healthy crop to come in, with clean fruit and firm natural acidity. Ripening was accelerated by smaller crop loads and elevated temperatures, leading to a harvest approximately a week earlier than in 2023.

IN THE VINEYARDS

Our Chardonnay vines were planted in 2021 on Habibi Farm, in the heart of the Elgin Valley. They are split across two distinct blocks: one southeast-facing, planted to clone CY96; and another planted to clone CY548 on a northwesterly slope — a deliberate choice to shield this sensitive clone from the prevailing southeaster, which can disrupt flowering. Both blocks are trained in the Guyot tradition and rooted in Bokkeveld shale soils rich in clay — ideal for retaining moisture and lending weight to the mid-palate. The cooler southeast exposure of the CY96 block helps to moderate sunlight during ripening, preserving both freshness and phenolic structure.

IN THE CELLAR

Grapes were hand-harvested between 5 and 9 February 2024, then chilled overnight before whole-bunch pressing using a gentle champagne cycle. The juice was settled overnight and transferred to 1000L Austrian oak foudres for fermentation.

Fermentation was spontaneous and slow, with ambient yeasts guiding the process. The wine remained on its lees for 10 months, with occasional light bâtonnage during the first few months to build texture and mid-palate weight. No malolactic conversion was allowed to take place.

MATURATION

This Chardonnay is already showing great promise in its youth — a study in mineral tension and textural depth. It will be at its most expressive within five years of vintage, but should evolve gracefully for a decade or more under proper cellaring.

TOTAL PRODUCTION 1925 x 750ml		BOTTLING DATE 05 December 2024	
Alc: 12.5% Vol	pH: 3.18	TA: 6.1 g/L	RS: 2.8 g/L

