LOÏC DU TOIT WINES

ABOUT THE WHITE BAIT CHARDONNAY

Crafted from vineyards rooted in Robertson's rare limestone-rich soils, this unwooded Chardonnay captures the purity and vibrancy of its terroir. Loïc The White Bait Chardonnay 2026 is unwooded so the grape and terroir can really shine. Think aromas of white pear and citrus, underpinned by chalky, mineral notes. It's lean, elegant and refined... a pure distillation of the vines and the parcel of land I worked. It's a reminder that exceptional Chardonnay doesn't always need oak, sometimes, the fruit speaks beautifully on its own.



VINIFICATION

The grapes are harvested in the early morning while temperatures are still low, with the goal of preserving the natural character and layered complexity of the Chardonnay fruit for this unwooded style. After destemming and gentle pressing, the juice is allowed to settle overnight. It is then carefully racked off its sediment and transferred to stainless steel tanks, where alcoholic fermentation takes place.

Once fermentation is complete, the wine remains on its lees at controlled temperatures. Regular stirring of the lees enhances texture and encourages the full expression of flavour, continuing until the wine is deemed ready for bottling.

ORIGIN

Vineyard blocks 105. Wine of Origin Robertson

CLIMATE

The Robertson Valley experiences cold winters and warm, sun-filled summers, with average annual rainfall of around 350–400mm. During the growing season, a refreshing southerly breeze moves through the vineyards, naturally cooling the vines and promoting slow, even ripening for balanced fruit development.
Evenings are crisp, and in the height of summer a gentle mist often lingers over the vineyards well into the morning. The region's dry conditions, together with the steady breeze, help limit pest pressure, allowing for minimal intervention and reduced spraying in the vineyards.

INFORMATION ABOUT THE VINES

Age of Vines: 14 years
Vines per Hectare: 4,000 vines planted per hectare
Rootstocks: Richter 99 and Richter 110
Vine Spacing: 2.4m x 1m and 1.83m x 1.2m
Soil pH Level: 7.2 – 8.2
Trellising / Training System: Guyot
Average Yield: 6 – 8 tons per hectare
Barrel Ageing: None
Maturation / Cellaring Potential: 5-10 years

CHEMICAL ANALYSIS

Cultivar: 100% Chardonnay
Vintage: 2026
Alcohol: 13.90%
Total Acidity: 6.78 g/l
pH: 3.33
Residual Sugar: 2.64 g/l
SO_2 (Free/Total): 36/84 mg/l

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