

Hartenberg Chardonnay 2004

Lemon/citrus aromas and flavours dominate the wine. It has a medium palate weight but a significant fruit dominant character which is supported by quality oak. It is a rich wine packed with fruit flavours and has a long, zesty and balanced aftertaste.

variety : Chardonnay | 100% Chardonnay

winery : Hartenberg Estate

winemaker : Carl Shultz

wine of origin : Stellenbosch

analysis : alc : 14.29 % vol rs : 2.26 g/l pH : 3.42 ta : 6.21 g/l

type : White **wooded**

pack : Bottle

ageing : Wine can be kept for three to four years from vintage.

in the vineyard : Average Vine Age: 8,4 years

Clones: 5

Vineyards: 5 blocks totaling 7.94 hectares â€” ranging from 250 - 280 metres above sea level

Rootstock: Richter 99

Planting Density: 3,300 per hectare

Soil Type: The richer soils like Hutton, Avalon

Trellis: 6 wire extended Perold

Pruning: Spur pruning â€” 2 bud spurs

about the harvest: 23rd February to 16th March (2003: 11 th Feb to 28 th Feb; 2002: 21 st Feb to 2 nd March)



Hartenberg Estate

Stellenbosch

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