

Hamilton Russell Vineyards Chardonnay 2006

variety : Chardonnay | 100% Chardonnay
winery : Hamilton Russell Vineyards
winemaker : Hannes Storm
wine of origin : Walker Bay
analysis : alc : 13.32 % vol rs : 2.3 g/l pH : 3.25 ta : 7.4 g/l
type : White **style :** Dry **wooded**
pack : Bottle **closure :** Cork

Rated one of the Top 20 Chardonnays in the world (the only South African Chardonnay on the list) by Anthony Rose for Harpers in the UK â€” July 2001
Five recent vintages have scored 90 or above (â€”Outstandingâ€™) in the Wine Spectator

Recent Wine Press Comments

Tim Atkin â€” The Observer
â€”South Africaâ€™s best Chardonnay â€” elegant and beautifully poised â€”

Douglas Bailey â€” Boston Globe
â€” this South African vineyard has become recognized as the countryâ€™s best producer of chardonnay and pinot noir.

Gordon Stimmell â€” Toronto Sun
â€”Out of 1,000+ Chardonnays tried in the last three years, I consistently place these two in the top 30. My personal winner was the Hamilton Russell â€”

Pierre Crison â€” Gault Millau
â€”Drawn from Pinot Noir, or as it happens, from Chardonnay as in Burgundy, perfectly balanced, they stand unrivalled among the best of the New World.

Oz Clarke â€” London Telegraph
â€” superb, restrained, Burgundian Chardonnay and Pinot Noir that set a standard for the rest of the hemisphere â€”

Hugh Johnson â€” South African Wine Guide
â€” much closer to the ripe complexity and subtlety of French styles than the general run of New World Chardonnays.

Harry Eyres â€” Harpers & Queen
â€”With its lemony intensity, its restrained ripeness and its penetrating finish it does not really taste like a New World wine.

John Platter â€” South African Wine Guide
â€” much closer to the ripe complexity and subtlety of French styles than the general run of New World Chardonnays.

Fiona McDonald â€” WINE Magazine
â€”The wine makes me think of Bagheera in The Jungle Book: sleek, slinky, sexy, with serious oak providing the muscle. An aristocrat that will reward patience â€” even up to a decade. (And then itâ€™! look like a bargain at the price â€”)

James Molesworth â€” Wine Spectator
â€”The 2002 version is loaded with toast, smoke and grilled nut aromas that are captivating, with lush pear tartine, fig, pineapple and honey flavours that are seamlessly stitched together. Long, luxurious finish. Wish I could dive into the glass. Terrific stuff.

in the vineyard : Soil: Low-vigour, stony, clay-rich, shale-derived soil.

Not just a Chardonnay, but a classic, origin expressive wine

Hamilton Russell Vineyards Chardonnay is different to most New World Chardonnays. Our stony, clay-rich, soil, cool maritime mesoclimate, naturally tiny yields of around 30 hl/ha and our philosophy of expressing our terroir in our wines â€” give rise to a



tighter, drier, more complex mineral character and length to complement the varietal fruit. Many wine enthusiasts prefer this more "classic" style to the round, viscous, vanilla and sweet fruit character of so many Chardonnays. For this reason, many knowledgeable enthusiasts around the world regard Hamilton Russell Vineyards as the best "Chardonnay" in South Africa and one of the best in the New World.

Growing Season

The vineyards had higher than average winter rainfall, lower than average spring rainfall and slightly lower than average rainfall during harvest. Overall, conditions for disease control were highly favourable and this combined with extremely low yields resulted in grapes of exceptional quality.

about the harvest: In terms of temperatures, it was a cool harvest, starting with a good winter chill and more even bud break than usual. December and March were particularly cool. The average of the maximum daily temperatures for the 4 hottest months of the year " Dec, Jan, Feb, Mar " was 24.2 Centigrade vs our long term average of 25.