

Haut Espoir Chardonnay Reserve 2005

This fine wooded wine has a golden hue and characters of pear and limes. The second fill barrels impart less wood characters and lead to a fruitier and well balanced structure with a long smooth finish.

This Chardonnay is a delicious dry wine that can be enjoyed as an aperitif, or partnered with shellfish, seafood dishes, and richer dishes such as roasted white meats and risottos.

variety : Chardonnay | 100% Chardonnay

winery : Haut Espoir

winemaker : Nikey van Zyl

wine of origin : Franschhoek

analysis : alc : 14 % vol rs : 4.6 g/l pH : 3.11 ta : 7.2 g/l

type : White wooded

pack : Bottle **closure :** Cork

ageing : This wine will continue to develop in the bottle for 5 years from harvest.

in the vineyard : This 2005 Chardonnay was sourced from a single vineyard on a farm in the Franschhoek valley that has consistently won awards for its Chardonnay wine. The summer was dry and hot with low rainfall. A cold and relatively dry winter and higher summer rainfall figures than the previous year led to riper fruit at harvest.

about the harvest: The grapes were hand harvested in the coolness of early morning on 8 February.

