

## Hartenberg Chardonnay The Eleanor 2005

## 2008 Chardonnay du Monde - Silver

It is our experience that this wine needs at least two years in bottle to begin to exhibit the full expression and potential which becomes ever more complex with time.

variety: Chardonnay | 100% Chardonnay

winery: Hartenberg Estate
winemaker: Carl Shultz
wine of origin: Stellenbosch

analysis: alc:13.56 % vol rs:2.16 g/l pH:3.43 ta:5.52 g/l

type: White wooded
pack: Bottle closure: Cork
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ageing: Wine can be kept for five years from vintage.

in the vineyard: The wine is named "The Eleanor†in honour of Eleanor Finlayson, the matriarch of the Finlayson family and who with her husband Maurice, were previous owners of the Estate when it's wines were known as Montagne. With the assistance of Headman, Eleanor planted a number of vineyards at the Estate during her tenure, and after this she was present in the tasting room, having travelled from her home by way of Muizenberg to have her daily swim, regaling visitors with stories of the wine industry past. To this day visitors still ask after her and Montagne.

Average Vine Age: 8 years

## about the harvest:

The grapes were hand-picked from daybreak to mid-morning, ensuring that temperatures stayed below 20 degrees Celcius. The bunches were de-stemmed and lightly crushed, leaving 50% whole berries. The grapes were immediately pressed, gravity settled overnight, inoculated with yeast and transferred to barrels for fermentation. Fermentation lasted 2-3 weeks with temperatures in the 18-24 degree Celcius range. The wine was left on the fermentation lees for the full period in wood. Barrels were stirred every two weeks for the first six months and once monthly thereafter. The wine was given a light fining and filtration prior to bottling.

Picking date: 8, 14 February 2005 (2004 - 23rd February and 26 th February @ Ave. of 23° Balling 2003 – 11 th and 28 th February @ Ave. of 23.7° Balling)

Average sugar at picking: 24° Balling



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