

## Hartenberg Chardonnay 2005

Gold medal - 2006 Veritas

4 Stars - 2007 Platter SA Wine Guide

Hartenberg's flagship white. Buttery, complex, and bursting with aromas of citrus. Long lingering flavours with an unmistakably toasty oak finish. Independent tasting note: "Bold and concentrated with confident showiness. Powerful house-style citrus peel and peach; nutty oak an integral part of profile, punctuated by a tangy mouth-feel."



variety : Chardonnay | Chardonnay

winery : Hartenberg Estate

winemaker : Carl Shultz

wine of origin : Stellenbosch

analysis : alc : 14.2 % vol rs : 2.1 g/l pH : 3.32 ta : 6.4 g/l

type : White wooded

pack : Bottle closure : Cork

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ageing :

Ideal for immediate drinking whether with a meal or on its own, but it will benefit from some short term keeping so long as the wine is stored in a cool place.

To four years from vintage.

in the vineyard : **Average vine age:** 7.4 years

**Clones:** 5 (3 x Burgundy; 2 x UC Davis)

**Vineyards:** 5 blocks comprising totalling 7.94 hectares planted on clay rich Tukul (Hutton), Avalon and Clovelly soils

**Trellising:** (Vertical Shoot Position); Extended Double Perold

**Yield:** 6.9 tonnes per hectare

about the harvest:

Pre-sorting was followed by hand picking in the early morning of each of the nine days so as to capture the subtle primary flavours that the variety offers. (Every batch from each of the morning picks as well as those of the individual blocks were kept separate in the cellar so as to aid quality selection criteria when it came to assemble the final blend). The bunches were de-stemmed and crushed.

**Harvest date:** 3rd to 25th February on 9 different mornings (2004: 23rd February to 16th March (on 9 different mornings) (2003: 11th February to 28th February; 2002: 21st Feb to 2nd March)