

Haut Espoir Chardonnay 2006

This fine wooded wine has a golden green colour with characters of ripe citrus, pear and lime. Subtle oakling imparts a light toastiness producing a rich yet well balanced 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 : Elgin

analysis : alc : 14 % vol rs : 2.1 g/l pH : 3.67 ta : 5.6 g/l

type : White **style :** Dry **taste :** Mineral wooded

pack : Bottle **closure :** Cork

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

in the vineyard : This Chardonnay was sourced from a single vineyard on a farm in the Durbanville region.

Prior to ripening, the conditions were cool and dry, leading to development of excellent flavours on the vine.

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

