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Haut Espoir Chardonnay 2007

This fine wooded wine has a lime green colour with characters of pear and citrus and greengage. As the wine warms up cinnamon and a capsicum spiciness develop The wood lends a toastiness producing a well balanced wine, a big finish with complex structure.

variety : Chardonnay | 100% Chardonnay
winery : Haut Espoir
winemaker : Nikey van Zyl
wine of origin : Stellenbosch
analysis : **alc :** 14.3 % vol **rs :** 3.1 g/l **pH :** 3.37 **ta :** 6.1 g/l
type : White **style :** Dry **body :** Medium **taste :** Fruity **wooded**
pack : Bottle **closure :** Cork



in the vineyard : This Chardonnay was sourced from a single vineyard bushvine block in the Stellenbosch region.
Prior to ripening, the conditions were extremely hot and dry, with fires on surrounding farms.

about the harvest: The grapes were hand harvested in the coolness of early morning on the 19th of February.

in the cellar : The selected bunches were whole-berry pressed and cold settled for three days in tanks. The juice was racked to 225 litre French oak barrels and underwent primary fermentation with 25% wild yeasts until dry over two months. Spontaneous malolactic fermentation occurred, and the wine remained in barrels on the lees for maturation for 11 months, with regular batonage. The wine was bottled on the 28th January 2008.