

Hartenberg Chardonnay 2008

variety : Chardonnay | 100% Chardonnay
winery : Hartenberg Estate
winemaker : Carl Schultz
wine of origin : Stellenbosch
analysis : alc : 13.3 % vol rs : 2.55 g/l pH : 3.51 ta : 6.35 g/l
type : White **style :** Dry **body :** Medium **taste :** Mineral **wooded**
pack : Bottle **closure :** Cork

ageing : Up to five years from vintage.

in the vineyard : Average age of vines: 11 years

Number of clones: 5 (3 x Burgundy; 2 x UC Davis)

Vineyards: 5 parcels comprising totalling 7.94 hectares planted on clay rich Tukulu, Avalon and Clovelly soils **Trellising:** VSP (Vertical Shoot Position); Extended Double Perold

about the harvest: Ave. sugar at harvest: 22.8° Balling

Yield: 5.3 tonnes per hectare

Grapes were hand picked in the early morning of each of the seven days of picking so as to capture the subtle primary flavours that the variety offers.

in the cellar : After harvesting, (Every batch from each of the morning picks as well as those of the individual parcels were kept separate in the cellar so as to aid quality selection criteria when it came to assembling the final blend). The bunches were de-stemmed and crushed. The juice was given no skin contact and was immediately pressed. The must was transferred to barrel to complete fermentation. The wine was stirred twice monthly for the first six months and monthly thereafter.

Wood ageing: 100% French oak; 33% new 225L oak barrels, 22% 2nd fill, 44% 3rd fill (ongoing consumer feedback for less evidence of oak to be shown in this wine)

Time in oak: 11 months

Malo Fermentation: 15% underwent malo

Bottling Date: February 2009

