

Hartenberg Chardonnay 2010

Fermented "sur lie" gives this wine lovely creamy tones balanced out with refreshing citrus notes. A cool vintage showcasing this variety's elegance.

John Platter 2010 Independent Tasting Note

"Fulsome, yet elegant. Barrel ferment / 11 months gives creamy vanilla patina to brisk lemon / lime flavours in 09, echoing length of savoury complexity."

Salmon ceviche, lemon risotto, sashimi, fish cakes, smoked chicken

variety : Chardonnay | 100% Chardonnay

winery : Hartenberg Estate

winemaker : Carl Schultz

wine of origin : Stellenbosch

analysis : alc : 13.1 % vol rs : 2.9 g/l pH : 3.41 ta : 7.1 g/l

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

pack : Bottle **closure :** Cork

Already known for our world-beating Shiraz, it seems our Chardonnay is Hartenberg's next showstopper with it's consistency in ratings and awards.

2009 Vintage 4 stars Platter's SA Wine Guide | SAA First & Business Class Selection

2008 Vintage 4 stars Platter's SA Wine Guide | 89 points Robert Parker

2007 Vintage 4 stars Platter's SA Wine Guide | SAA First & Business Class Selection

2006 Vintage 4 stars Platter's SA Wine Guide | SAA First & Business Class Selection

Prev. vintages Gold medal & best value (Winpac Hong Kong) | Gold medal Veritas (SA)

ageing : Up to five years from vintage.

in the vineyard : Average age of vines: 13 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: Harvested: Feb / Mar 2010

Ave. sugar at harvest: 23,5° Balling

Yield: 5,4 tonnes per hectare

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

in the cellar : 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 for fermentation. The wine was stirred twice monthly for the first six months and monthly thereafter.

Wood ageing: French oak, 225 litre barrels, 34% new, 33% 2nd fill, 33% 3rd fill

Time in oak: 12 months



Hartenberg Estate

Stellenbosch

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