

Hamilton Russell Vineyards Chardonnay 2012

A tight, minerally wine with classic Hamilton Russell Vineyards length and complexity. Unusually prominent pear and lime fruit aromas and flavours are brought beautifully into focus by a tight line of bright natural acid and a long, dry minerality. An elegant, yet textured and intense wine with a strong personality of both place and vintage.

variety : Chardonnay | Chardonnay

winery : Hamilton Russell Vineyards

winemaker : Hannes Storm

wine of origin : Hemel-en-Aarde Valley

analysis : alc : 13.50 % vol rs : 2.7 g/l pH : 3.17 ta : 7.3 g/l

type : White **wooded**

pack : Bottle **closure :** Cork

2013: Scored a 93 from James Molesworth in the Wine Spectator.

2013: Scored 93+ from Stephen Tanzer in the International Wine Cellar.

in the vineyard : Soil Low-vigour, stony, clay-rich, shale-derived soil

Overall, 2012 was an excellent vintage with a rich generosity of texture and wonderful depth of fruit. Drier than usual conditions in the last stages of winter and early spring reduced disease risk during pruning and bud-break. Good early summer rains helped with growth and flowering was problem free. January was warmer and drier than usual, resulting in healthy disease free berry and bunch development. The harvest in general was cooler than 2011, equal to 2009, and at 24.98 degrees centigrade, very nearly equal to our long term average of 25 degrees centigrade – the average maximum temperatures for December, January, February and March.

in the cellar : Barrel Fermentation 93%

Clay Amphorae 3%

Stainless Steel 4%

Barrel Ageing 8 months

1st fill 33% 2nd fill 36% 3rd fill 25% 4th fill 6%

Wooding 87% 228 litre French Oak Barrels

Medium Toast 74% Blonde Toast 19% Medium Light Toast 7%

French Coopers: Francois Freres 87% Mercurey 10% Chassin 2% Louis Latour 1%

