

Hamilton Russell Vineyards Chardonnay 2013

A tight, mineral 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 | 100% Chardonnay

winery : Hamilton Russell Vineyards

winemaker : Hannes Storm

wine of origin : Hemel-en-Aarde Valley

analysis : alc : 13.00 % vol rs : 2.2 g/l pH : 3.12 ta : 7.3 g/l

type : White **wooded**

pack : Bottle **size** : 750ml **closure** : Cork

All Hamilton Russell Vineyards wines are grown, made, matured, bottled and labeled by Hamilton Russell Vineyards on the Hamilton Russell Vineyards Estate.

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

2013 was a standout vintage with rich, generous, sumptuous wines displaying great depth of fruit and structure. The reds in particular benefited from the 2013 harvest conditions, with dark, complex fruit at moderate alcohol levels. A cold winter was followed by a cold wet spring almost up to flowering, while cool strong Southeasters with some rain during flowering and berry-set contributed to very low yields. In general bud-break was later than usual and for the first time Sauvignon blanc ripened before Pinot noir and Chardonnay. A drier, breezy December and January contributed to healthy disease free ripening. The average of the maximum temperatures for December, January, February and March was, at 25.33 Centigrade, a touch higher than our long-term average of 25 Centigrade – warmer than 2012, 2010 and 2009, but cooler than 2011.

about the harvest: The reds in particular benefited from the 2013 harvest conditions, with dark, complex fruit at moderate alcohol levels. Overall a later harvest and a harvest characterized by smooth logistics and excellent team work between cellar and vineyard.

in the cellar : Barrel Fermentation 86%

Stainless Steel 14%

Barrel Ageing 8 months

1st fill 31% 2nd fill 39% 3rd fill 60%

Wooding 86% 228 litre French Oak Barrels

Medium Toast 72% Blonde Toast 22% Medium Light Toast 6%

French Coopers: Francois Freres 89%, Mercurey 8%, Billon 2%, Chassin 1%

