

Hartenberg Chardonnay 2011

Cream based foods, smoked chicken or duck, seared tuna with olive oil, lime juice and black pepper.

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 : 13.82 % vol rs : 4.5 g/l pH : 3.43 ta : 6.3 g/l

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

pack : Bottle **size :** 750ml **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.

2011 Vintage 4 stars Platter's SA Wine Guide

2010 Vintage 4 stars Platter's SA Wine Guide | Top 10 Christiaan Eedes | 90 points Robert Parker

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.

Independent Tasting Note: "Seamlessly merges tangerine vibrancy with vanilla cream from barrel ferment. Textured & rich yet lean & focused throughout. A peaches & cream delight with a dry finish." John Platter 2014.

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: Grapes were handpicked in the early morning of each of the 7 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 when it came to assembling the final blend.

Barrel Ageing 11 months French Oak(225litre) 33 % new. Balance in 2nd & 3rd fill barrels. Fermented & matured

