

## Hartenberg Chardonnay 2014

Lemon, lime, chalky notes with a succulent flavourful palate.

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

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

**variety** : Chardonnay | 100% Chardonnay

**winery** : Hartenberg Estate

**winemaker** : Carl Schultz

**wine of origin** : Stellenbosch

**analysis** : alc : 13.34 % vol   rs : 1.8 g/l   pH : 3.54   ta : 6.9 g/l

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

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

2014 Veritas Silver 2015

2013 Tim Atkins 92pts, Christian Eedes Chardonnay Report 2015 92pts, Veritas Gold (2014), 4 stars Platter's SA Wine Guide,

2011 4 stars Platter's SA Wine Guide

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

2009 4 stars Platter's SA Wine Guide, 90 Points Robert Parker, SAA First and Business Class Selection

2008 4 stars Platter's SA Wine Guide

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

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

**ageing** : Up to five years from vintage.

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

"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** : Made from five different clones

**about the harvest**: Grapes are picked in the early morning by hand, over nine days.

**in the cellar** :

They are then crushed and immediately pressed, without any skin contact. After being transferred to House Toast French oak barrels for fermentation, the wine is stirred twice monthly for the first six months, then monthly thereafter.

Our Chardonnay is always bottled in summer, after filtering.

Barrel Ageing: 11 months in 36% New French Oak (225l). 28% in 2nd and balance in third fill barrels. Fermented & matured.



### Hartenberg Estate

Stellenbosch

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[www.hartenbergestate.com](http://www.hartenbergestate.com)