

Christoffel Hazenwinkel The Red 2017

Colour : Dark ruby

Aroma : The predominance of the Pinotage in this blend boasts with rich plum, blackcurrant and black cherry notes, while the Shiraz component enhances the blend with spicy notes of black pepper, clove and nutmeg.

Palate : The tannins on the palate are fine and textured. Dark berry fruit dance around on the palate, with a smooth and delectable vanilla coffee finish. The Cabernet Sauvignon is added for balance and structure.

Mature hard cheeses or red meat prepared on the braai with a pepper sauce.

variety : Pinotage | 72% Pinotage, 24% Shiraz, 4% Cabernet Sauvignon

winery : Hazendal

winemaker : Clarise Sciocatti-Langeveldt

wine of origin : Stellenbosch

analysis : alc : 14.5 % vol rs : 3.9 g/l pH : 3.89 ta : 4.6 g/l

type : Red

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

2019 Old Mutual Trophy Wine Show - Silver

ageing : Enjoy now in a relaxed environment with great company.

Named after the founding father of Hazendal, the Christoffel Hazenwinkel Range serves as an introduction to the ethos of quality and meticulous attention to detail that is prevalent throughout this historic estate. Our Winemaker and Cellar Master, Clarise Sciocatti-Langeveldt, ensures that every drop of wine is made with the utmost care in our state-of-the-art 120 tonne wine cellar.

in the vineyard : The Bottelary Hills are extremely diverse in terms of terroir. A wide variety of different slope aspects, elevation above sea level, soils, and the influence of both the False Bay to the south, and the cold Atlantic in the west, make for a very intricate array of micro-climates. The Bottelary area forms part of granitic hills and the reddish- and yellowish - brown soils are highly suited to the production of quality wine grapes. The soils are acidic, have great water retention capabilities and are well drained. Soil types include Oakleaf, Tukulu, Hutton and Clovelly.

Vineyards in the Bottelary Hills are planted at varying heights from 150m to up to 400m above sea level. All of these factors contribute to crafting unique, distinctive wines with a sense of place.

about the harvest: Grapes were hand harvested at optimal ripeness in the early morning hours to preserve the grape flavours.

in the cellar : The grapes were cooled overnight and pressed the next morning at 5-10 °C. Fermentation takes place in stainless steel tanks and kept on the lees till blending takes place before bottling. A portion of the wine was aged in second fill French oak barrels for nine months.



Hazendal

Stellenbosch

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