

Hazendal Sémillon / Sauvignon Blanc 2017

Colour: Lemon green

Aroma: The predominance of the Sémillon in this blend opens with floral notes - honeysuckle, citrus blossom and violets, while elegant fruity notes of white pear and green apple follow. The Sauvignon Blanc component enhances the blend with aromas of freshly cut grass, grapefruit, guava and Cape Gooseberry.

Palate: White pear and citrus notes follow through on the palate. Fresh and zesty acidity with a textured and a creamy finish.

West Coast mussels in a creamy white wine sauce.

variety : Sémillon | 70% Sémillon; 30% Sauvignon Blanc

winery : Hazendal

winemaker : Clarise Sciocatti-Langeveldt

wine of origin : Stellenbosch

analysis : alc : 13.5 % vol rs : 3.3 g/l pH : 3.29 ta : 5.1 g/l

type : White

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

2020 Gilbert & Gaillard International Challenge - Gold

ageing : Enjoyable now, but will develop beautifully over the next 5+ years.

The Hazendal Range of wines is synonymous with quality, consistency and elegance. Minimalist intervention is applied in the cellar to allow the Bottelary terroir to shine in every bottle.

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, Tukululu, 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. 70% of the wine was fermented and matured in a combination of French and Hungarian 500l oak barrels for a period of nine months, while the balance was fermented and aged in stainless steel tanks. The wines are kept on the lees up to the stage of blending before bottling.



Hazendal

Stellenbosch

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