

Hazendal Chenin Blanc 2017

Colour: Lemon

Aroma: Prominent bursts of apricot and lemon, accompanied by spicy notes of ginger and nutmeg, followed by buttery toast and whiffs of macadamia nut.

Palate: A rich and ripe style of Chenin Blanc with hints of apricot, nectarine and lemon. The finish is long and elegant, with a delicate and creamy texture.

Crackling pork belly with a nectarine chutney on creamed mashed potatoes.

variety : Chenin Blanc | 100% Chenin Blanc

winery : Hazendal

winemaker : Clarise Sciocatti-Langeveldt

wine of origin : Stellenbosch

analysis : alc : 14.37 % vol rs : 5 g/l pH : 3.3 ta : 5.9 g/l

type : White **style :** Dry

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

2019 Vitis Vinifera Awards - Gold

2019 Gilbert & Gaillard International Challenge - Gold

ageing : Enjoyable now, but has potential for ageing 5+ years.

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

in the vineyard : The Bottlery 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 Bottlery 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 Bottlery 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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