

Christoffel Hazenwinkel The Blanc De Noir 2018

Colour: Salmon

Aroma: Elegant red berry fruit aromas of redcurrant, raspberry, strawberries and red cherry, accompanied by floral tones of rose petal and citrus blossom.

Palate: The palate is delicate with a medium acidity. The fresh red berries follow through on the palate, with a distinctive Turkish delight finish.

Thai curries, salmon or trout dishes, summer salads or goat's cheese.

variety : Shiraz | 100% Shiraz

winery : Hazendal

winemaker : Clarise Sciocatti-Langeveldt

wine of origin : Stellenbosch

analysis : alc : 13 % vol rs : 2.6 g/l pH : 3.41 ta : 5.5 g/l

type : Rose

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

ageing : Enjoy now during hot summer days and 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 for 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 up to 400m above sea level. All of these factors contribute to crafting unique, distinctive wines with a sense of place.

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



Hazendal

Stellenbosch

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