

Christoffel Hazenwinkel The White 2018

Colour : Lemon green.

Aroma : A very friendly and accessible wine with ample notes of green melon, Cape gooseberry and pear supported by subtle hints of freshly cut grass and ruby grapefruit.

Palate : A medium-bodied wine with a refreshing acidity. The fine and creamy texture ensures an enduring and clean finish, while green melon and grapefruit follow through to the palate.

Seafood, summer salads and soft white cheeses, such as brie.

variety : Sauvignon Blanc | 34% Chenin Blanc, 29% Sémillon, 25% Sauvignon Blanc, 12% Chardonnay

winery : Hazendal

winemaker : Clarise Sciocatti-Langeveldt

wine of origin : Stellenbosch

analysis : alc : 13 % vol rs : 3.9 g/l pH : 3.3 ta : 5.9 g/l

type : White **style :** Dry

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

ageing : Enjoy now with good 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 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 : Grapes are cooled further overnight in our on-site cold room (3°C) and processed the following day. Bunch sorting is practiced to make sure only the best grapes are used. We make use of a Delta Oscillys De-stemmer with a very soft action. The grapes are rolled off the stems, preventing the extraction of harsh unwanted phenolics.

Grapes go directly into our Bucher Inertys press where it cold soaks overnight and the juice is pressed off the next morning to a stainless-steel tank. Settling takes place over 2 days and the clear juice is racked off to a stainless-steel tank for inoculation. Cold Fermentation takes place in steel tank and the wine is left on the lees for 9 months till bottling. Each block is kept separate during the vinification and ageing process and final blending takes place just before bottling.



Hazendal

Stellenbosch

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