

Hazendal Pinot Noir 2017

Colour: Lemon.

Aroma: Juicy plum & raspberry with floral notes of violets & hibiscus greet the senses. Earthy notes of mushroom and pencil shavings linger.

Palate: The palate is met with fresh red berry notes that follow through from the nose, savouring with a smokey undertone. The tannins are fine and elegant, and the palate has a wonderful lingering presence

Mushroom risotto with crispy duck breast.

variety : Pinot Noir | 100% Pinot Noir

winery : Hazendal

winemaker : Clarise Sciocatti-Langeveldt

wine of origin : Bottelary

analysis : alc : 13.71 % vol rs : 1.7 g/l pH : 3.65 ta : 5 g/l

type : Red **style :** Dry **taste :** Fruity

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

2021 Decanter World Wine Awards - 91 Points

ageing : Enjoyable now, but has the potential to age for 10 years

in the vineyard : The Bottelary Hills are extremely diverse in terms of terroir. A wide variety of different slopes, 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 are hand-harvested in small harvest crates during the cooler early morning hours to preserve the grape flavours.

in the cellar : The grapes were hand harvested in small crates in the early hours of the morning to keep the grapes cool and preserve flavours. Grapes are cooled further overnight in our on-site cold room (3°C) and processed the following day. Bunch sorting as well as berry sorting is practiced to make sure only the best grapes are used in our wines. 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. Only 5 tons of Pinot Noir was de-stemmed to a stainless-steel tank for a maceration period of 1 week. Once spontaneous fermentation started, the tank was inoculated with yeast. Pump-overs were done 3 times a day during fermentation. Post Fermentation, the wine was drained off the skins and lightly pressed with our inert Nitrogen Press. The wine was pressed to steel tank and after settling, racked to 500L French Oak Barrels (2nd fill). No Malo-Lactic Fermentation took place.



Hazendal

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