

## Christoffel Hazenwinkel The Blanc De Noir 2019

**Colour:** Pale Salmon

**Aroma:** Elegant aromas of freshly picked strawberries, raspberries and nectarines. This fruit forward nose is accompanied by floral notes of rose petal and citrus blossom.

**Palate:** The palate is delicate with a medium acidity. The berry follows through on the palate, with a distinctive creamy 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 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, 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:** The grapes were hand harvested in small crates in the early hours of the morning to keep the grapes cool and preserve 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 grapes are pressed immediately to minimize colour extraction and keep the wine as fresh as possible. The juice is pressed off 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.



**Hazendal**

Stellenbosch

021 903 5034

[www.hazendal.co.za](http://www.hazendal.co.za)