

Christoffel Hazenwinkel The Red 2018

Colour : Dark ruby

Aroma : The nose is complex, with ample aromas of plum, blackcurrant, bramble and black cherry.

Subtle hints of cloves & lavender are accompanied by black pepper and dark chocolate.

Palate : The tannins are well integrated, fine and textured. Dark berries with a hint of spice envelope the palate, together with a rich and delectable rounded finish.

Pasta, pizza, lamb chops, steak, cheese selection

variety : Pinotage | 46% Shiraz, 40% Pinotage, 14% Cabernet Sauvignon

winery : Hazendal

winemaker : Clarise Sciocatti-Langeveldt

wine of origin : Stellenbosch

analysis : alc : 13.3 % vol rs : 4.4 g/l pH : 3.55 ta : 5.4 g/l

type : Red

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

ageing : Enjoyable now, has ageing potential of 5 - 6 years

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, 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. 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 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.

The grapes were de-stemmed to a stainless-steel tank for a maceration period of 1-2 weeks. Once spontaneous fermentation started, the tank is 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 a combination of 500L



French Oak Barrels and flexcubes, where Malo-Lactic Fermentation took place. The wines were racked and returned once after MLF and then once more during the ageing period. 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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