

Hazendal Heritage Blanc De Noir 2022

Colour: Pale Pink

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: Great balance between fruit and acid with a medium length and a creamy finish.

Pair With: Fresh everyday wine for enjoyment on its own or paired with salads and spicy curries.

variety : Shiraz | 100% Shiraz

winery : Hazendal

winemaker : Neil Strydom

wine of origin : Stellenbosch

analysis : alc : 13.40 % vol rs : 1.3 g/l pH : 3.40 ta : 6.4 g/l

type : Rose

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

ageing : Ageing potential: This wine is made in a fresh easily accessible style, enjoy now or up to 3 years from harvest. On hot summer days and with good company.

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: 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

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