

Hazendal Chardonnay 2019

Hazendal Chardonnay 2019's nose is complex, yet subtle and refined. Floral notes of elderflower and citrus blossom are followed by pineapple, mango, Cape gooseberry, fresh nutmeg, almond, vanilla, and honey. A medium-bodied wine with a refreshing acidity. Buttery brioche precedes a creamy texture with an enduring finish.

Fish and seafood dishes, clams, mussels, flaky white fish, and salmon.

variety : Chardonnay | 100% Chardonnay

winery : Hazendal

winemaker : Clarise Sciocatti-Langeveldt

wine of origin : Stellenbosch

analysis : alc : 13.28 % vol rs : 2.8 g/l pH : 3.49 ta : 5.4 g/l

type : White **style :** Dry **body :** Medium **taste :** Fruity **wooded**

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

2024 Michelangelo Awards - Double Gold

2024 Gilbert & Gaillard - Double Gold

ageing : Enjoyable now, or up to 10 years from harvest.

The Hazendal Range of wines is synonymous with quality, consistency and elegance. Minimalist intervention is applied in the cellar to allow the Bottelary terroir to shine in every bottle.

in the vineyard : Grapes for the Chardonnay is sourced from more than one vineyard in the Bottelary Hills, which are extremely diverse in terms of terroir, to create complexity. 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 microclimates. 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 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 fresh flavours.

in the cellar : Grapes are cooled further overnight in our on-site cold room (3°C) and processed the following day. Bunch and berry sorting is practiced, making sure only the best grapes are used. The grapes are softly rolled off the stems, preventing the extraction of unwanted harsh phenolics.

The grapes are transferred to our inert nitrogen press where it cold soaks overnight and the juice is pressed off the next morning. Settling takes place over 2 days and the clear juice is racked off to a stainless-steel tank for inception of primary fermentation.

The wines were racked and returned once during the ageing period. Each block is kept separate during the vinification and ageing process and final blending takes place just before bottling. 30% of the wine completed malolactic fermentation.

100% of the wine was aged in 500L French oak barrels (50% new oak, the remainder



2nd fill).

Hazendal

Stellenbosch

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