

Hartenberg Chardonnay 2023

The bouquet showcases fresh citrus and pear aromas with a touch of apricot. On the palate, zesty lemon and lime meet a clean mineral edge. Crisp acidity adds brightness, while a subtle creaminess rounds out the texture. Refreshing and refined.

Smoked chicken or duck with cream-based sauces. Seared tuna with olive oil, lime juice and black pepper. Grilled prawns with a squeeze of lemon, creamy mushroom risotto, or a light goat cheese tart

variety : Chardonnay | 100% Chardonnay

winery : Hartenberg Estate

winemaker : Carl Schultz

wine of origin : Stellenbosch

analysis : alc : 13 % vol rs : 2.06 g/l pH : 3.47 ta : 6.0 g/l

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

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

2025 Tim Atkin MW 92 points

ageing : Maturation 2 – 7 years from vintage

Already known for our world-beating Shiraz, it seems our Chardonnay is Hartenberg's next showstopper with it's consistency in ratings and awards.

about the harvest: Grapes were handpicked in the early morning of each of the 7 days of picking so as to capture the subtle primary flavours that the variety offers.

in the cellar : Every batch from each of the morning picks as well as those of the individual parcels were kept separate in the cellar so as to aid quality selection when it came to assembling the final blend.

Barrel Ageing 11 months in 20% new French Oak (225L) barrels.



Hartenberg Estate

Stellenbosch

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