

Hartenberg Estate The Eleanor Chardonnay 2023

Bright lemon notes, yellow apples, and a hint of toastiness introduce this expressive Chardonnay. The palate is beautifully creamy on entry, balanced by a crisp, lingering finish. Flavours of ripe yellow apple carry through, lifted by a touch of gooseberry tartness. A stalwart of top South African Chardonnays, with the promise of even greater complexity over time.

Oysters, Scallops and Chardonnay risotto with a basil cream sauce, Cape line-fish, Cheeses.

variety : Chardonnay | 100% Chardonnay

winery : Hartenberg Estate

winemaker : Carl Schultz

wine of origin : Stellenbosch

analysis : alc : 13 % vol rs : 2.5 g/l pH : 3.43 ta : 6.95 g/l

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

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

2025 Tim Atkin 94 points
2022 Tim Atkin 95 points
2022 James Suckling 92 points
2022 Platter's SA Wine Guide 4½ stars
2021 Robert Parker Wine Advocate 92+ points
2021 Tim Atkin 94 points
2021 James Suckling 93 points
2021 Platter's SA Wine Guide 4½ stars
2020 Tim Atkin 94 points
2019 Tim Atkin 95 points
2019 James Suckling 92 points
2019 Platter's SA Wine Guide 4½ stars
2018 Tim Atkin 95 points
2018 Platter's SA Wine Guide 4½ stars
2017 Tim Atkin 95 points
2017 Platter's SA Wine Guide 4½ stars
2017 Neal Martin 92 points
2017 Robert Parker 92 points
2017 Decanter 2021 91 points
2016 Prescient Chardonnay Report 2018 93 points
2016 The Wine Merchant Magazine Highly Commended
2016 Tim Atkin 95 points
2016 Platter's SA Wine Guide 4½ stars
2015 Neal Martin 93 points
2015 Tim Atkin 94 points
2015 IWSC 2017 Silver Outstanding
2014 Platter's SA Wine Guide 4½ stars
2014 Tim Atkin 93 points

ageing : Up to 15 years from vintage

The Eleanor Chardonnay honours the matriarch of the Finlayson family who, with her husband Maurice, owned Hartenberg Estate (then "Montagne") from 1948 to 1977. Strong and resolute in character, yet always sophisticated and poised, who better personifies our super-premium Chardonnay?

in the cellar : Barrel ageing 11 months in 225L French oak barriques, 30% new



Hartenberg Estate

Stellenbosch

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www.hartenbergestate.com