

Hazendal Chardonnay 2001

Deep straw colour. Toasty and fragrant, honeysuckle nose. Oak characteristics with gentle fruit on mid-palate. Good balance between fruit intensity and wood structure. Although the structure of the wine is gentle and shows the youth of the vines, the exuberant fruit follows through to the palate with a long crisp finish. The wine's citrus fruit blends well with the toasted Burgandy oak.

variety : Chardonnay | Chardonnay

winery : Hazendal

winemaker : Ronel Wiid

wine of origin : Stellenbosch

analysis : alc : 13.5 % vol rs : 1.5 g/l pH : 3.6 ta : 5.0 g/l

type : White

pack : Bottle

Fairbairn Capital Trophy Wine Show 2003 - Bronze

Swiss International Air Lines Wine Awards 2003 - Seal of Approval

in the vineyard : Second crop. Vineyards 5 years old.

about the harvest: Grapes were harvested at 23° Balling.

in the cellar : This wine was fermented and matured in oak barrels.



Hazendal

Stellenbosch

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www.hazendal.co.za