

Hazendal Artist Series Limited Edition Cap Classique 2024

Immediately attractive with a punchy label designed by South African artist Athi-Patra Ruga, the first in the Stellenbosch estate's 'limited-edition artist series'.

The vibrant packaging hints to the bottle's energetic contents. An intense, charged nose of lemon blossom, lime, caramelised ginger spooling into butter and biscuits from seven years on the lees. From chardonnay, and 38% pinot noir, the latter adding brushstrokes of red apple, plum skin to the aromatic tones. The palate is fresh, focused and beautifully dry; disgorged in 2024 with zero dosage, the long-lees ageing imbues all the necessary richness, as well as shapes a fine, well-integrated bubble. Tapering to a bone-dry, precise finish, a rush of clementine, citrus fruit resonates in its echo. Fresh, with plenty more tertiary development to come this will age gracefully for a number of years.

Perfect as is for an appetizer, or pair with fresh salads, lights seafood dishes and creamy pasta.

variety : Chardonnay | 62% Chardonnay, 38% Pinot Noir

winery : Hazendal

winemaker : Kiara Scott

wine of origin : Bottelary

analysis : alc : 12.67 % vol rs : 2.2 g/l pH : 3.07 ta : 7.5 g/l

type : Cap_Classique

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

ageing : Drink to 2030.

in the vineyard : The 2017 Stellenbosch vintage faced severe drought, with minimal rainfall stressing younger vines. Despite smaller yields, quality was high, producing concentrated, elegant wines. Cooler temperatures aided phenolic ripeness at lower sugar levels, yielding vibrant whites and refined reds with bright fruit and balanced acidity.

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 (30c) and processed the following day. The bunches go directly into the press after a light sorting. Traditional light whole-bunch pressing allows for optimum extraction of fresh juice without harsh unwanted phenolics. 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. A Cold Fermentation and Malo Lactic Fermentation takes place. The base wine is then inoculated for the second fermentation in the bottle where the fine mousse develops. This wine spent 7 years on the lees before disgorging.

Hazendal

Stellenbosch

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