wine.co.za
easiest way to buy wine

Hazendal Estate White Blend 2025

Inviting fragrance of yellow peaches, Cape gooseberries and fresh cream, embroidered with spicy-floral hints of marigold, chamomile, and threaded with fynbos honey. Like spun gold, the palate is driven by white-citrus crunch, underpinned by creamy, well-knit acidity. Persistent citrus and peach freshness lingers, giving the wine lift and shape.

variety : Roussanne | Roussanne
winery : Hazendal
winemaker : Kiara Scott Farmer
wine of origin : Bottelary
analysis : **alc :** 13.11 % vol **rs :** 1.8 g/l **pH :** 3.35 **ta :** 5.6 g/l
type : White **style :** Dry **body :** Medium **taste :** Fruity
pack : Bottle **size :** 750ml **closure :** Cork

in the vineyard : The 2024/2025 season had a cold, wet winter, a cool spring with rainfall and sufficient soil moisture levels. This indicated a late start to the harvest season. We experienced less stress and no disease pressure in our vineyards. We had two hot days in December but the vineyards were resilient and showed no signs of heat stress. A warm ripening period ensued with greater diurnal shifts, resulting in a classic vintage that shows great promise of exceptional quality and ageability.

in the cellar : Weathered-granite, iron fragments, and clay. This White Blend, comprised predominantly of Roussanne, was harvested in approximately four passes through the vineyard from a tiny 0.4-hectare site. The vineyard's changing slope, as well as stem ripeness, dictated the picking. The grapes were whole-bunch pressed and transferred into amphorae, where was it was allowed to naturally ferment with indigenous yeast. A small portion of this wine was fermented in a seasoned oak barrel, where it matured for a period of eleven months before blending and bottling.

Hazendal
Stellenbosch
021 903 5034
www.hazendal.co.za