

## Hartenberg Chardonnay 2024

Fresh aromas of Meyer lemon, apricot, peach and delicate alyssum lift from the glass. The palate is bright with lemon-lime and yellow apple, underpinned by a subtle walnut and saline edge. Creamy on entry, finishing crisp with an invigorating character.

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 : 12.5 % vol   rs : 3.6 g/l   pH : 3.29   ta : 6.8 g/l

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

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

**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 each day of picking so as to capture the subtle primary flavours that the variety offers. Every batch from 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.

**in the cellar :** Barrel Ageing 10 months in 30% new French Oak



### Hartenberg Estate

Stellenbosch

021 865 2541

[www.hartenbergestate.com](http://www.hartenbergestate.com)