

Hartenberg Chardonnay 2001

Lemon/citrus aromas and flavours dominate the wine. It has a medium palate weight but a significant fruit dominant character which is supported by quality oak. It is a rich wine packed with fruit flavours and has a long, zesty and balanced aftertaste.

Enjoy with:

Barbecued/Grilled chicken marinated in lime juice and thyme or rosemary. Grilled fish accompanied by lemon butter or a good olive oil with lemon juice and a little pepper mixed in. Seafood Lasagne. Ripe white rind cheese accompanied with some sliced ripe pear or apple.



variety : Chardonnay | Chardonnay

winery : Hartenberg Estate

winemaker : Carl Shultz

wine of origin : Stellenbosch

analysis : alc : 14.0 % vol rs : 2.2 g/l pH : 3.47 ta : 6.6 g/l

type : White

pack : Bottle

ageing : Wine can be kept for three to four years from vintage.

about the harvest: The grapes were picked at 24° Balling. Picked in the cool of morning (between 02h00 and 09h00 so as to capture positive fruit flavours) from five different vineyard blocks. (It should be noted that each picking was kept separate in the cellar).

Hartenberg Estate

Stellenbosch

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