

Hazendal White Nights MCC 2000

The wine is fruity and medium-bodied with an attractive creamy texture. Thereâ€™s a distinct yeastiness, not unlike freshly-baked bread, and delicate apple flavours on the finish.

Enjoy with oysters and caviar or as an aperitif.

variety : Chardonnay | 50% Chardonnay, 50% Pinot Noir

winery : Hazendal

winemaker : Ronel Wiid

wine of origin : Stellenbosch

analysis : alc : 12 % vol rs : 6.0 g/l pH : 3.1 ta : 5.5 g/l

type : Sparkling **style :** Dry

pack : Bottle **closure :** Cork

The 1998 maiden vintage was released in 2000 to celebrate the Millennium and Hazendal's Tercentenary. White Nights evokes the rare and magical phenomenon of the Northern lights- breathtaking luminous bands of mystical silvery light that bathe the ancient Russian city of St Petersburg.

ageing : Ready for drinking now but will keep well for another 6 years.

in the vineyard : Vines planted in sandy and gravel soil on north-easterly slopes, caressed by the cool breeze of the Atlantic Coast. No irrigation. Pruning takes place during winter months of June and July. Maintain very modern techniques and have a rigorous environmental friendly system called PWC to which we must comply, therefore we are not allowed to use chemicals that donâ€™t comply to EU regulations as far as safety period before picking, types of chemicals, dosages and time of year application.

about the harvest: The grapes were picked at between 18,5Â° and 19Â° Balling and received a gentle whole-bunch pressing.

in the cellar : The wine is a blend of 50% Chardonnay and 50% Pinot noir, from young (6 year old) vineyards on Hazendal Estate. The grapes were picked at between 18,5Â° and 19Â° Balling and received a gentle whole-bunch pressing. The must was fermented dry and the wine bottled in November 2000. It spent 2 years on the lees before the first batch was degorged.
Bottling date: 14 September 2000



Hazendal

Stellenbosch

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