

Hazendal Chardonnay 2002

Michelangelo International Wine Awards 2003 - Silver

Colour: Deep straw.

Nose: Sweet ripe pineapples, toasty and fragrant.

Palate: Oak characteristics with gentle fruit on the mid-palate. A good balance between fruit intensity and wood structure.

variety : Chardonnay | 100% Chardonnay

winery : Hazendal

winemaker : Ronel Wiid

wine of origin : Stellenbosch

analysis : alc : 13.54 % vol rs : 1.5 g/l pH : 3.6 ta : 5.0 g/l

type : White style : Dry wooded

pack : Bottle

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in the vineyard : Third crop. Vineyards 6 years old.

about the harvest: Grapes were harvested at 24° Balling.

in the cellar : This wine was fermented and matured in oak barrels. Although the structure of the wine is gentle and shows the youth of the vines, the exuberant fruit follows through to the palate with a long crisp finish. The wine's citrus fruit blends well with the toasted Burgandy oak.



Hazendal

Stellenbosch

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