

Hazendal Chardonnay 2003

Toasty and fragrant honeysuckle nose. Oak characteristics with gentle fruit on mid-palate. Citrus fruit blends well with the toasted Burgundy oak.

Serve with oysters, spicy chicken or other white meat dishes.

variety : Chardonnay | 100% Chardonnay

winery : Hazendal

winemaker : Ronel Wiid

wine of origin : Stellenbosch

analysis : alc : 13.5 % vol rs : 2.8 g/l pH : 3.5 ta : 5.4 g/l

type : White **style :** Dry **body :** Full **wooded**

pack : Bottle **closure :** Cork



ageing : Will mature well for another two to three years.

in the vineyard : Vines planted in clay and gravel soil on north-easterly slopes, caressed by the cool breeze of the Atlantic Coast. No irrigation. Seven year old vineyards, trellised. 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 don't comply to EU regulations as far as safety period before picking, types of chemicals, dosages and time of year application.

about the harvest: Grapes are handpicked at optimum ripeness in late February 2003 during cool harvest conditions.
Yield: 8 ton per hectare

in the cellar : Destemmed, overnight skin contact. Soft pressing where after juice is transferred to french oak barrels for natural fermentation (No added yeast) Minimum handling of wine after fermentation as far as fining and filtration are concerned therefore fining is limited to protein stability and cold stability and the wine is sterile filtered before bottling. Nine months in 225litre and 300litre French oak barrels.
Bottling date: 08 December 2003

Hazendal

Stellenbosch

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