

ESTD 1692

HARTENBERG

WINE ESTATE



OCCASIONAL CHARDONNAY

2015

A little touch of Chablis. The Occasional is a fresh twist of unwooded Chardonnay.

Grapes were handpicked in the early morning of 10 February 2015 so as to capture the subtle primary flavours that the variety offers. A tasting of the berries that morning showed berries bursting with fresh, zesty, lemon/lime flavours.

FOOD MATCHING

A delicious lunch time wine that pairs really well with salmon fish cakes, roast chicken or a tomato and haloumi salad

TASTING NOTE

Vibrant, fresh citrus aromatics follow onto a crisp, yet complex palate showing different layers of flavour

INDEPENDENT TASTING NOTE

Await Platters 2016 edition

TECHNICAL & PRODUCTION

Ageing	6 months sur lie, on primary lees, in tank
Maturation	Up to 3 years from vintage
Alcohol	12.14 % by volume
Residual Sugar dry -	1.7 g/l
Total Acid	5.7 g/l
pH	3.49

www.hartenbergestate.com

