

ESTD 1692
HARTENBERG
WINE ESTATE



CHARDONNAY

2016

Already known for our world-beating Shiraz, it seems our Chardonnay is Hartenberg's next showstopper with it's consistency in ratings and awards.

AWARDS

2016 Vintage	James Suckling Report 90 points
2015 Vintage	Prescient Chardonnay Awards 2017 93 points
2015 Vintage	Tim Atkin 92 points
2015 Vintage	Prescient Chardonnay Awards 2016 93 points
2014 Vintage	Tim Atkin 90 points
2013 Vintage	Tim Atkin 92 points
2013 Vintage	Christian Eedes Chardonnay Report 2015 92 points
2013 Vintage	4 stars Platter's SA Wine Guide
2013 Vintage	Veritas Gold (2014)
2011 Vintage	4 stars Platter's SA Wine Guide
2010 Vintage	4 stars Platter's SA Wine Guide, Top 10 Christiaan Eedes 90 points Robert Parker
2009 Vintage	4 stars Platter's SA Wine Guide SAA First & Business Class Selection 90 points Robert Parker
2008 Vintage	4 stars Platter's SA Wine Guide 89 points Robert Parker
2007 Vintage	4 stars Platter's SA Wine Guide SAA First & Business Class Selection
2006 Vintage	4 stars Platter's SA Wine Guide SAA First & Business Class Selection

Grapes were handpicked in the early morning of each of the 7 days of picking so as to capture the subtle primary flavours that the variety offers. Every batch from each of the morning picks as well as those of the individual parcels were kept separate in the cellar so as to aid quality selection when it came to assembling the final blend.

FOOD MATCHING

Cream based foods, smoked chicken or duck, seared tuna with olive oil, lime juice and black pepper.

TASTING NOTE

Zesty lemon and lime aromas combined with creamy vanilla notes on the nose. Crisp acidity leads to a lingering palate with a subtle oak finish.

TECHNICAL & PRODUCTION

Barrel Ageing	11 months French Oak (225litre) 25 % new, 20% 2nd fill. Balance in 3rd fill barrels. Fermented & matured
Maturation	Up to 5 years from vintage
Alcohol	13.19% by volume
Residual Sugar	2.4 g/l
Total Acid	7.1 g/l
pH	3.27