

ESTD 1692

HARTENBERG

FAMILY VINEYARDS

CHARDONNAY 2017

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

TASTING NOTE

White pear, tropical fruits, vanilla and roasted almonds on the bouquet, marries flawlessly to a rich, melded palate. The subtle, integrated oak aromas contribute to a long, creamy finish, underpinned by a rapier-like, fresh acidity.

FOOD MATCHING

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

PRODUCTION

Barrel Ageing	11 months French Oak(225litre) 20 % new. 35% in 2nd fill, balance in 3rd fill barrels. Fermented & matured
Maturation	Up to 5 years from vintage
Alcohol	13.26% by volume
Residual Sugar	2.3 g/l
Total Acid	7 g/l
pH	3.33

AWARDS

2017 Vintage	93 points Tim Atkin MW
2016 Vintage	93 points Tim Atkin MW 91 Points Neal Martin (Vinous), 90 points James Suckling Report 4 stars Platter's SA Wine Guide
2015 Vintage	92 points Tim Atkin MW Prescient Chardonnay Awards 2017 93 points
2014 Vintage	90 points Tim Atkin MW
2013 Vintage	92 points Tim Atkin MW, 4 stars Platter's SA Wine Guide
2013 Vintage	Christian Eedes Chardonnay Report 2015 92 points
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, ssAA 1 st & Business Class Selection 90 points Robert Parker
2008 Vintage	4 stars Platter's SA Wine Guide
2007 Vintage	4 stars Platter's SA Wine Guide, SAA First & Business Class



Stellenbosch South Africa

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