

ESTD 1692

HARTENBERG

WINE ESTATE



CHARDONNAY

2015

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

AWARDS

2013 Vintage	Tim Atkins 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

Fresh lemon and lime followed by creamy nuttiness on the nose. This wine has a complex structure with a vibrant crisp palate flowing into an elegant oak finish.

TECHNICAL & PRODUCTION

Barrel Ageing	12 months French Oak (225litre) 33 % new, 33% 2nd fill. Balance in 3rd fill barrels. Fermented & matured
Maturation	Up to 5 years from vintage
Alcohol	13.81% by volume
Residual Sugar	2.8 g/l
Total Acid	6.5 g/l
pH	3.24

www.hartenbergestate.com

