

ESTD 1692

HARTENBERG

FAMILY VINEYARDS

CHARDONNAY 2023

Already known for our world-class Shiraz, it seems our Chardonnay is Hartenberg's white grape star, 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:

The bouquet showcases fresh citrus and pear aromas with a touch of apricot. On the palate, zesty lemon and lime meet a clean mineral edge. Crisp acidity adds brightness, while a subtle creaminess rounds out the texture. Refreshing and refined.

FOOD MATCHING:

Smoked chicken or duck with cream-based sauces. Seared tuna with olive oil, lime juice and black pepper. Grilled prawns with a squeeze of lemon, creamy mushroom risotto, or a light goat cheese tart.

TECHNICAL & PRODUCTION:

Barrel Ageing	11 months in 20% new French Oak (225L) barrels.
Maturation	2 – 7 years from vintage
Alcohol	13 % by volume
Residual Sugar	2,06 g/l
Total Acid	6,0 g/l
pH	3,47

AWARDS:

2022 Vintage	92 points Tim Atkin MW 4 stars Platter's SA Wine Guide Gold Michelangelo International Wine & Spirits Awards 91 points Robert Parker Wine Advocate Gilbert & Gaillard Double Gold (2024) 90 points James Suckling 2023
2021 Vintage	91 points Tim Atkin MW
2020 Vintage	92 points Tim Atkin MW 4 stars Platter's SA Wine Guide 90 points Decanter
2019 Vintage	92 points Tim Atkin MW 4 stars Platter's SA Wine Guide
2018 Vintage	92 points Tim Atkin MW 4 stars Platter's SA Wine Guide
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



Stellenbosch South Africa

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