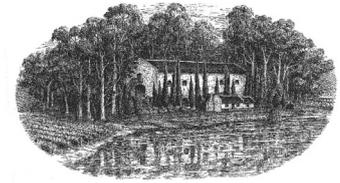


HAMILTON RUSSELL VINEYARDS,  
HEMEL-EN-AARDE, SOUTH AFRICA

MENTZENDORFF  
*wine shippers since*  
1858

## CHARDONNAY



HAMILTON RUSSELL VINEYARDS

### DETAILS OF PRODUCTION

One of the most southerly wine Estates in Africa and one of the closest to the sea – Hamilton Russell has pioneered viticulture and winemaking in the beautiful, cool, maritime Hemel-en-Aarde Valley appellation, just behind the old fishing village of Hermanus. The Estate specialises in producing highly individual, terroir driven Chardonnay, which are widely regarded as the best in South Africa and among the finest in the New World. 2017 was back to our usual timing after a particularly early 2015 and 2016. The duration of harvest was short, with all grapes coming in prior to the end of February having begun in the first week of February. Based on average temperatures, 2017 was a warm harvest at 0.53 centigrade above the long-term average. Rainfall was only 10mm below the long-term average, so conditions could not be described as particularly dry. The use of organic “good” Trichoderma funguses to attack botrytis was highly effective and there was no detrimental effect on what turned out to be exceptional grape quality. Altogether 2017 was an excellent vintage for us, with pure, fine, particularly classic, elegant wines with marked minerality. 90% of this wine has been barrel fermented and aged for 9 months in 228 litre French oak barrels (1st fill 31% 2nd fill 33%, 3rd fill 33% and 3% 4th fill - 47% Blonde, 40% Medium and 13% Medium-Long). The remaining 10% is aged as follows - 4% Foudre, 5% stainless steel and 1% in ceramic eggs.

### TASTING NOTES

A tight, mineral wine with classic Hamilton Russell Vineyards length and complexity. Unusually prominent pear and lime fruit aromas and flavours are brought beautifully into focus by a tight line of bright natural acid and a long, dry minerality. An elegant, yet textured and intense wine with a strong personality of both place and vintage.

### HOW TO SERVE

Serve with poultry terrines and simple seafood such as roast seabass and crayfish tails with lemon and coriander. Ready to drink now but will improve with age.

#### VINTAGE

2017

#### STYLE

White

#### BLEND OF GRAPES

100% Chardonnay

#### ALCOHOL

13.16%

#### RESIDUAL SUGAR

1.40g/l

