



# HAZENDAL

ANNO 1699

## CHRISTOFFEL HAZENWINKEL THE WHITE 2018

**COLOUR:** Pale Lemon

**AROMA:** A friendly and accessible wine with ample notes of green melon. Cape gooseberry and pear are supported by subtle hints of freshly cut grass and ruby grapefruit.

**PALATE:** A medium-bodied wine with a refreshing acidity. The fine and creamy texture ensures an enduring and clean finish, while green melon and grapefruit follow through to the palate.

pH: 3.3 TA: 5.9 g/l RS: 3.9 g/l Alc: 13%

**VARIETIES:** 34% Chenin Blanc; 29% Semillon; 25% Sauvignon Blanc; 12% Chardonnay

**AGEING POTENTIAL:** Enjoy now with good company.

**FOOD MATCHING:** Seafood, summer salads and soft white cheeses, such as brie.

### TERROIR

The Bottelary Hills are extremely diverse in terms of terroir. A wide variety of different slope aspects, elevation above sea level, soils, and the influence of both the False Bay to the south, and the cold Atlantic in the west, make for a very intricate array of micro-climates.

The Bottelary area forms part of granitic Hills and the reddish- and yellowish- brown soils are highly suited for the production of quality wine grapes. The soils are acidic, have great water retention capabilities and are well drained. Soil types include Oakleaf, Tukulu, Hutton and Clovelly.

Vineyards in the Bottelary Hills are planted at varying heights from 150m to up to 400m above sea level. All of these factors contribute to crafting unique, distinctive wines with a sense of place.



### VINIFICATION

Grapes were hand harvested at optimal ripeness in the early morning hours to preserve the grape flavours. The grapes were cooled overnight and pressed the next morning at 5-10 °C.

Fermentation takes place in stainless steel tanks and kept on the lees till blending takes place before bottling.

### WINEMAKER

Clarise Sciocatti-Langeveldt