



HAZENDAL

ANNO 1699

CHRISTOFFEL HAZENWINKEL THE RED 2017

COLOUR: Dark ruby

AROMA: The nose is complex, with ample aromas of plum, blackcurrant and black cherry. Subtle hints of earthy truffle are accompanied by black pepper, tobacco and roasted coffee beans.

PALATE: The tannins are well integrated, fine and textured. Dark berries with a hint of spice envelope the palate, together with a rich and delectable vanilla coffee finish.

pH: 3.47 TA: 5.6 g/l RS: 5.5 g/l Alc: 13.5%

VARIETIES: Shiraz (65%), Pinotage (17%), Cabernet Sauvignon (16%), Pinot Noir (2%)

AGEING POTENTIAL: Enjoy now, in a relaxed environment with great company.

FOOD MATCHING: Mature hard cheeses, pasta, pizza, lamb chops and steak.

AWARDS:

Silver Medal in the 2019 Old Mutual Trophy Wine Show.
Gold awarded in 2019 Vitis Vinifera Awards Competition.

ORIGIN: Stellenbosch

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 to 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 destemmed the next morning at 5-10 °C. Berries were hand sorted on a vibrating sorting table before they were taken to a stainless steel tank for fermentation. 50% of the wine was matured in 500 l French Oak Barrels and the remainder was aged in Flexcubes for 18 months before fining and bottling took place.

WINEMAKER

Clarise Sciocatti-Langeveldt