



HAZENDAL

ANNO 1699

HAZENDAL SÉMILLON / SAUVIGNON BLANC 2017

COLOUR: Lemon green

AROMA: The predominance of the Sémillon in this blend opens with floral notes such as honeysuckle, citrus blossom and violets, while elegant fruity notes of white pear and green apple follow. The Sauvignon Blanc component enhances the blend with aromas of freshly cut grass and Cape gooseberry.

PALATE: A voluptuous white Bordeaux-styled blend that promises a textured and a creamy finish. The gooseberry and citrus blossom notes follow through on the palate.

pH: 3.29 TA: 5.1 g/ℓ RS: 3.3 g/ℓ Alc: 13.5%

VARIETIES: 67% Sémillon; 33% Sauvignon Blanc

AGEING POTENTIAL: Enjoyable now, but has potential for ageing 5+ years.

FOOD MATCHING: West Coast mussels in a creamy white wine sauce or goat's cheese.

AWARDS:

92 Points awarded in the 2018 Aerobotics Sauvignon Blanc Semillon Report

92 Gold Premium awarded in the 2019 Gilbert Gaillard International Challenge

TERROIR

The Bottelary Hills are extremely diverse in terms of terroir. A wide variety of different slopes, 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 pressed the next morning at 5-10 °C. 70% of the wine was fermented and matured in a combination of French and Hungarian 500ℓ oak barrels (100% new) for a period of nine months, while the balance was fermented and aged in stainless steel tanks. The wines are kept on the lees up to the stage of blending before bottling.



WINEMAKER

Clarise Sciocatti-Langeveldt