



# HAZENDAL

ANNO 1699

## HAZENDAL PINOT NOIR 2017

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**COLOUR:** Pale ruby

**AROMA:** Juicy plum and raspberry welcome the senses, while earthy notes of mushroom and pencil shavings linger.

**PALATE:** The palate is met with the red berry notes that follow through from the nose, while a distinct smoky flavour is savoured. The tannins are fine and textured, and the flavours have a wonderful lingering presence.

pH: 3.65 TA: 5 g/l RS: 1.7 g/l Alc: 13.5%

**VARIETIES:** 100% Pinot Noir

**AGEING POTENTIAL:** Enjoyable now, but has the potential to age for 10 years.

**FOOD MATCHING:** Mushroom risotto with crispy duck breast.



### 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 are hand-harvested in small harvest crates during the cooler early morning hours to preserve the grape flavours. Each block is harvested at optimum phenolic ripeness. This is decided by the winemaker during regular tasting visits to each vineyard block. The grapes are cooled overnights and destemmed the next morning at 5-10°C. Berries are hand-sorted on a vibrating sorting table before they are taken to a stainless-steel tank where Cold Maceration occurs for approximately 5 days. Blocks are kept separate for fermentation and vinification. 80% of the wine was aged in 500ℓ French oak barrels (30% new), while the remainder was aged in Flexcubes, for a period of 20 months before fining and bottling took place.

**WINEMAKER**

Clarise Sciocatti-Langeveldt