

Hartenberg

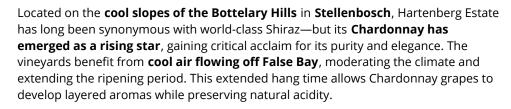
A poised and expressive South African Chardonnay, offering a vibrant interplay of citrus precision and creamy texture.



Chardonnay 2022

Stellenbosch, South Africa

Region and Vineyards



In 2022, the grapes were hand-harvested early in the morning over seven days, capturing freshness and subtle varietal character. Each picking parcel and morning lot was kept separate in the cellar to allow for precision blending and optimal quality selection for the final cuvée. This detailed approach to harvest and vinification has become a signature of Hartenberg's white wine philosophy.



The 2022 vintage was vinified with meticulous attention to preserving freshness and complexity. All parcels were vinified separately, and the wine underwent 10 months of maturation in 225L French oak barrels, of which 15% were new. This approach lends a subtle layer of oak complexity without overpowering the varietal purity.

The final wine displays 13% alcohol, with a total acidity of 6.7 g/L, a pH of 3.29, and a residual sugar of 2.8 g/L, maintaining a lively and balanced profile. The wine is suitable for cellaring up to 8 years from vintage, offering potential for increased depth and richness over time.





Alcohol:13,00 %

Composition: 100% Chardonnay







Chardonnay 2022

Tasting Notes

- Color: Pale lemon with green reflections.
- Aroma: Delicate and floral, showing notes of orange blossom, bright citrus, and a hint of brioche toast. An aromatic purity underscored by a lifted limey intensity.
- **Palate:** Linear and focused on entry, revealing **zesty citrus acidity**, followed by subtle layers of **peaches and cream**. Oak is seamlessly integrated, adding structure without weight. The finish is long, clean, and mineral-driven, promising further evolution with age.

Did you know?

Hartenberg's Chardonnay has quietly built a reputation for quality, consistently earning **90+ point scores** from critics such as **Tim Atkin MW**, **Decanter**, and **Vinous**. While better known for Shiraz, the estate's **white wine program has become a hidden gem**, showcasing Chardonnay with a distinctive cool-climate South African character.

Wine Pairing Ideas

- Smoked chicken with lemon and crème fraîche Matches the wine's bright acidity and creamy texture.
- **Seared tuna with lime and olive oil** A perfect complement to the citrus-driven palate.
- **Creamy pasta with wild mushrooms** Highlights the oak nuance and savoury undertones.
- **Grilled duck breast with apricot glaze** Balances richness with acidity and stone fruit character.



Robert Parker (RP): 91 Points (2022)

The 2022 Chardonnay, with an alcohol content of 13.5%, features classic Chardonnay characteristics of yellow apples and lemons. The palate displays notes of oak and lemon zest with layers of finesse. Mediumbodied, the wine is defined and fresh, showcasing a food-friendly nature with elegant balance and succulent acidity. It finishes crisp and lively with a lingering spicy note. This Chardonnay was fermented and aged in small French oak barrels for 11 months, with 20% new French oak and no malolactic fermentation, ensuring a vibrant and pure expression. A total of 40,000 bottles were produced.



