Hartenberg

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

ESTD 1692
HARTENBERG
WINE ESTATE
STELLENBOSCH·SOUTH AFRICA

Chardonnay 2022

Stellenbosch, South Africa

Region and Vineyards

Located on the **cool slopes of the Bottelary Hills** in **Stellenbosch**, Hartenberg Estate has long been synonymous with world-class Shiraz—but its **Chardonnay has emerged as a rising star**, gaining critical acclaim for its purity and elegance. The vineyards benefit from **cool air flowing off False Bay**, moderating the climate and extending the ripening period. This extended hang time allows Chardonnay grapes to develop layered aromas while preserving natural acidity.

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.

Winemaking

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

VOYAGEURS DU VIN

DISTRIBUTED BY

WWW.VOYAGEURSDUVIN.COM

ESTD 1692
HARTENBERG
WINE ESTATE
STELLENBOSCH·SOUTH AFRICA

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.

91

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. Medium-bodied, 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.