Hartenberg

A tribute to Eleanor Finlayson, this refined Chardonnay from Stellenbosch blends creamy richness and mineral tension, showcasing Hartenberg's mastery of terroir and oak integration.

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Alcohol :12,50 %

Composition: 100% Chardonnay

The Eleanor Chardonnay 2019

Stellenbosch, South Africa

Region and Vineyards

Hartenberg Estate is located in **Stellenbosch**, one of South Africa's most revered wine regions, known for its diverse soils and cooling maritime influences from False Bay. The vineyards used for The Eleanor Chardonnay benefit from decomposed granite soils that ensure excellent drainage, encouraging deep root penetration and vine balance.

The region's Mediterranean climate, moderated by ocean breezes, allows for a slow ripening period, essential for preserving acidity and building complex flavour layers in the fruit. Grapes are hand-harvested at optimal phenolic ripeness, ensuring both freshness and concentration.

Winemaking

The Eleanor Chardonnay is the estate's **flagship white wine**, produced only in outstanding vintages from selected parcels. The 2019 vintage underwent barrel fermentation and was aged for **12 months in 225L French oak barriques**, with **30% new oak**. This choice of cooperage imparts texture and a delicate toasty complexity without overshadowing the varietal character.

The élevage process is meticulously controlled to enhance richness while retaining purity and a linear profile. Malolactic fermentation is carefully monitored or partially blocked, helping to preserve a fresh acid spine to balance the wine's inherent creamy depth.

Tasting Notes

- **Color**: Pale honeyed yellow.
- **Aroma**: Flinty minerality with lifted notes of peaches and cream, underscored by subtle oak-derived complexity.
- **Palate**: Rich and textural with a creamy mid-palate. Fresh acidity provides tension and energy, while nuances of **walnut, apricot**, and citrus lend depth and elegance. The finish is long, clean, and mineral-driven.

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Did you know?

The Eleanor is named after **Eleanor Finlayson**, who, alongside her husband Maurice, owned Hartenberg (then known as "Montagne") from 1948 to 1977. Her legacy is captured in the wine's refined yet determined character—a Chardonnay of poise and inner strength that has earned **95 points from Tim Atkin MW** and consistent acclaim across vintages.

Wine Pairing Ideas

- **Butter-poached lobster**: The wine's richness complements the luxurious texture of the shellfish.
- **Roast chicken with truffle cream**: A match that echoes the wine's creamy mid-palate and nutty oak influence.
- **Miso-glazed black cod**: The umami depth harmonizes with the wine's stone fruit and mineral tension.
- **Brie or Camembert cheese**: Their creamy texture resonates beautifully with the wine's soft mouthfeel and integrated oak.

92

Robert Parker (RP) : 92 Points (2017)

Unmistakably Chardonnay on the nose, the 2017 The Eleanor Chardonnay was made from dry-farmed, 25-year-old Dijon clone vines. The nose expresses a delightful and seductive array of sweet citrus, yellow apple skin, poached pear with cinnamon, lemon pastry cream and almonds. Medium-bodied, the Chardonnay bursts with succulent acidity before overflowing with tones of green and yellow apple, Meyer lemon, cardamom madeleines and caramel popcorn. The wine displays a delineated mid-palate with a balanced structure that is focused and finessed. It ends with a long, lingering finish that has my mouth watering. This Chardonnay bottling is sure to make a convert of any non-believer of South African wine. Bravo! The wine fermented in 50% new French oak barrels and rested on the lees for 12 months. 6,000 bottles were made.