



Hamilton Russell

Hamilton Russell Chardonnay stands out with its distinct minerality and focused fruit character, offering a harmonious blend of pear and lime flavors elevated by a long, dry finish and bright acidity.



HAMILTON RUSSELL VINEYARDS



Chardonnay 2022

Walker Bay, South Africa

Region and Vineyards

The **Hemel-en-Aarde Valley** is a renowned wine region situated near Hermanus in the Cape of Good Hope, South Africa. This valley benefits from a cool maritime climate due to its proximity to the Atlantic Ocean, which helps moderate temperatures and extend the growing season. The climate is ideal for cultivating Chardonnay, as it allows for slow and even ripening, which enhances the wine's complexity and natural acidity.

The soil in the **Hemel-en-Aarde Valley** is characterized by low-vigour, stony, clay-rich, and iron-rich, shale-derived soils. These soils are perfect for viticulture, offering excellent drainage while retaining enough moisture to support the vines during dry periods.

The unique soil composition, combined with the valley's cool climate, ensures that the vines produce low yields of high-quality grapes, essential for creating expressive and refined wines like Hamilton Russell Chardonnay.

Winemaking

Hamilton Russell Chardonnay is crafted with meticulous attention to detail, from vineyard management to the final bottling. The growing season presented challenges, including uneven bud-break and one of the lowest yields in a decade due to fewer winter cold units. Despite these challenges, careful triage and multiple passes through the vineyards ensured the selection of the best fruit.

The wine is fermented and aged in **300-liter French oak barrels** for 9 months. The oak barrels, sourced from Francois Freres, are 100% tight-grain with specific toasting developed by Hamilton Russell Vineyards. The barrel composition includes 24% first fill, 32% second fill, 24% third fill, and 20% older oak. This barrel aging process enhances the wine's texture and complexity without overpowering the fruit character.

Alcohol :12,90 %

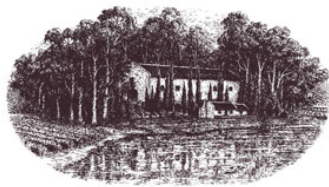
Composition: 100% Chardonnay



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Tasting Notes

- **Color:** Bright, clear straw yellow
- **Aroma:** Prominent aromas of pear and lime, with a subtle minerality.
- **Palate:** Tight and minerally with a bright natural acidity. Flavors of pear and lime are focused and persistent, leading to a long, dry, and elegant finish. The wine is textured and intense, reflecting both the place and the vintage.

Did You Know?

Hamilton Russell Vineyards is one of the most southerly wine estates in Africa and one of the closest to the sea. The estate is renowned for producing wines that express the unique terroir of the Hemel-en-Aarde Valley, particularly Chardonnay and Pinot Noir. The winery's commitment to low yields and careful vineyard management ensures that each bottle captures the distinctive characteristics of the region.

Wine Pairing Ideas

- **Grilled Seafood:** The bright acidity and minerality of the Chardonnay complement the rich, savory flavors of grilled seafood, enhancing the overall dining experience.
- **Roast Chicken with Herbs:** The wine's complexity and acidity cut through the richness of roast chicken, while the herbal notes in the dish highlight the wine's pear and lime flavors.
- **Goat Cheese Salad:** The tangy, creamy goat cheese pairs beautifully with the wine's bright acidity and focused fruit character, creating a harmonious and refreshing combination.
- **Lemon Risotto:** The creamy texture and citrus flavors of the risotto match well with the Chardonnay's vibrant acidity and minerality, making for an elegant pairing.



Decanter (DCT) : 95 Points (2022)

Subtle at first on the nose and palate, this builds with floral aromas and a hint of spice, together with succulent white peach and pear fruit on the palate. Oak is supple and beautifully integrated. Deceptively powerful, there is a mineral, almost steely, edge which will give this a long future. 100% barrel-fermentation in François Frères oak, 23% new wood, 5% malolactic conversion. Another fine wine from Emul Ross, and a classic example of Chardonnay from the Lower Valley. (AH)



Robert Parker (RP) : 94 Points (2022)

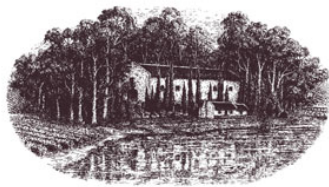
Opening to a nose of bright lemon and peach yogurt with hints of banana, the 2022 Chardonnay is fresh and citrus-laden. Medium-bodied and with 13.2% alcohol, the palate is fresh, balanced and spicy with succulent apple essence before swinging to show an elegant floral notion that finishes fresh and complex. This Chardonnay was barrel fermented and aged in 23% new French oak.



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Vinous (Antonio Galloni) (VN) : 93 Points (2022)

The 2022 Chardonnay is matured nine months in 300-liter French oak barrels, 24% new. It has a backward nose demanding just a little coaxing from the glass, revealing tempting lemon thyme, hazelnut and subtly smoky aromas. The palate is taut and fresh with a lovely, slightly waxy texture. The oak is nicely integrated, quite linear and tensile in style, with ample weight toward the poised finish. This is a classy Chardonnay from Hamilton Russell. 13.3% alcohol (NM)



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