

20  17

HAMILTON RUSSELL VINEYARDS

Chardonnay

ESTATE WINE OF ORIGIN – HEMEL-EN-AARDE VALLEY

SOIL: Low-vigour, stony, clay-rich, shale-derived soil

ALCOHOL: 13.16%

ACID: 6.00 g/l

PH: 3.30

RESIDUAL SUGAR: 1.40 g/l

BARREL FERMENTATION: 90% 228 liter French Oak Barrels

FOUDRE: 4% CERAMIC EGG: 1% STAINLESS STEEL: 5%

BARREL AGEING: 9 Months in 228 liter French Oak Barrels

1ST FILL: 31% 2ND FILL: 33% 3RD FILL: 33% 4TH FILL: 3%

TIGHT GRAIN: 100%

FRENCH COOPERS: 100% Francois Freres

TOASTING: 47% Blonde, 40% Medium, 13% Medium Long

YIELD: 3.78 tons/ha, 27.90 hl/ha

PRODUCTION: 5929 cases of 12 bottles equivalent

Release date – December 2017

Growing Season

2017 was back to our usual timing after a particularly early 2015 and 2016. As for 2015 and 2016 however, the duration of harvest was short, with all grapes coming in prior to the end of February - having begun the harvest in the first week of February. Based on average maximum temperatures for the crucial months of Dec, Jan, Feb, March, 2017 was a warm harvest - 0.53 centigrade above our long-term average of 25 centigrade. December was warmer, January cooler and February warmer than average. Rainfall for these crucial months was only 10mm below our long-term average, so conditions could not be described as particularly dry. The rain which fell was in more regular very small amounts however, raising humidity and creating botrytis pressure. Our organic use of "good" Trichoderma funguses to attack botrytis was fortunately highly effective and we experienced no detrimental effect on what turned out to be exceptional grape quality. Altogether 2017 was an excellent vintage for us, with pure, fine, particularly classic, elegant wines with marked minerality.

Wine Style

A tight, minerally wine with classic Hamilton Russell Vineyards length and complexity. Unusually prominent pear and lime fruit aromas and flavours are brought beautifully into focus by a tight line of bright natural acid and a long, dry minerality. An elegant, yet textured and intense wine with a strong personality of both place and vintage.



*All Hamilton Russell Vineyards wines are grown, made, matured, bottled and labelled
by Hamilton Russell Vineyards on the Hamilton Russell Vineyards Estate*

Hamilton Russell Vineyards

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