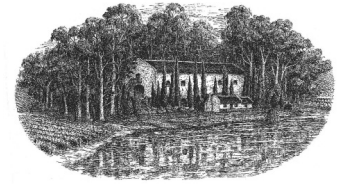


HAMILTON RUSSELL VINEYARDS,
HEMEL-EN-AARDE, SOUTH AFRICA

MENTZENDORFF
wine shippers since
1858

CHARDONNAY



HAMILTON RUSSELL VINEYARDS

DETAILS OF PRODUCTION

One of the most southerly wine Estates in Africa and one of the closest to the sea – Hamilton Russell has pioneered viticulture and winemaking in the beautiful, cool, maritime Hemel-en-Aarde Valley appellation, just behind the old fishing village of Hermanus. The Estate specialises in producing highly individual, terroir driven Chardonnay, which are widely regarded as the best in South Africa and among the finest in the New World. The soil is low-vigour, stony, clay-rich and shale-derived. This stellar vintage was later and cooler than usual. Winter was wetter than usual, filling dams and building the water table beautifully. Chill units started accumulating later than usual and a cool Spring and later budding accounted for the later harvest. A warm January was a welcome help towards healthy ripening. Any disease pressure from rain showers during ripening was effectively controlled organically. Yields, as always, were low. Fruit quality and acidity were exceptional. The 2021 wines stand out for their complex, layered elegance, purity and mineral liveliness. This wine has been barrel fermented and aged for 9 months in 68% 228 litre and 26% 300 litre French Oak Barrels.

TASTING NOTES

A tight, mineral 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.

HOW TO SERVE

Serve with poultry terrines and simple seafood such as roast seabass and crayfish tails with lemon and coriander. Ready to drink now but will improve with age.

“A very successful wine this vintage, with its mineral notes and finesse illustrating the cooler character of the vintage. Saline and creamy on the palate with fine integration of oak, peach and pear fruit and an intriguing lime zest note, all kept fresh and focussed with lingering, cleansing acidity. Give this a couple of years and then enjoy.” 94 points

ANDY HOWARD MW, DECANTER, 15TH MARCH 2022
HAMILTON RUSSELL VINEYARDS CHARDONNAY 2021

VINTAGE
2021

STYLE
White

BLEND OF GRAPES
100% Chardonnay

ALCOHOL
13.4%

RESIDUAL SUGAR
1.90 g/l

