

Hamilton Russell Chardonnay 2022

Price Code £45.99 HAMI070

One of the leading producers in South Africa. A beautifully structured and elegant chardonnay oozing minerality. The length and complexity is quite impressive here. The 2022 Vintage is drinking superbly!

Tasting Notes:

Bursting with minerality. Aromas of lime, pear. On the palate the lively acidity is complimented with a dry long finish.





FAMILY WINE MERCHANTS SINCE 1906

| Specification | |
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| Vinification | The vines are planted on stony, shale and clay rich soil with low vigour. Barrel agreed for 9 months in 228 litre French oak. |
| ABV | 13.5% |
| Size | 75cl |
| Drinking Window | Drink now through to 2028 |
| Country | South Africa |
| Region | Hemel-en-Aarde Valley |
| Туре | White Wine |
| Grapes | Chardonnay |
| Genres | Vegan, Vegetarian |
| Vintage | 2022 |
| Style | Dry |
| Body | Rich, round and full flavoured |
| Producer | Hamilton Russell Vineyards |
| Producer Overview | One of the most southerly wine Estates in Africa, this Pinot Noir and Chardonnay specialist pioneered viticulture in the beautiful, cool, maritime, Hemel-en-Aarde Valley appellation behind the old fishing village of Hermanus. Founder, Tim Hamilton Russell, purchased the undeveloped 170 hectare property in 1975, after an exhaustive search for the most southerly site on which to make South Africa's top cool climate wines from a selection of noble varieties. |
| Closure Type | Cork |
| Food Matches | Drink with Buttery dishes such as Hollandaise or Alfredo sauce |