



HOUSE OF TOWNEND

Hamilton Russell Chardonnay

2023

Price £42.00
Code HAMI080

One of the leading producers in South Africa, this 2023 Vintage is drinking superbly! A beautifully structured and elegant Chardonnay oozing minerality. The length and complexity is quite impressive here. The wine is crisp with classic Hamilton Russell Vineyards length, complexity. An elegant, yet textured and intense wine with a strong personality of both place and vintage.

Tasting Notes:

Bursting with minerality. On the nose, aromas of lime and pear. Flavours are brought beautifully into focus by a tight line of bright natural acid and a long, dry minerality.





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| Specification | |
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| Vinification | The vines are planted on stony, shale and clay rich soil with low vigour. The vineyards enjoy a cool maritime climate which produce naturally small yields. Barrel aged for 9 months in 228 litre French oak. |
| ABV | 13.5% |
| Size | 75cl |
| Drinking Window | Drink now |
| Country | South Africa |
| Region | Hemel-en-Aarde Valley |
| Type | White Wine |
| Grapes | Chardonnay |
| Genres | Fine Wine, Vegan, Vegetarian |
| Vintage | 2023 |
| 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 sauces such as Hollandaise |