



# HASKELL

## VINEYARDS

### HASKELL ANVIL 2017

Variety: 100% Stellenbosch Chardonnay

#### Harvest Data:

This vintage was the second extremely dry year in a row on record for South Africa. The Cape experience massive water shortages resulting in crops that were reduced drastically. With this the bunches were compact and very small resulting in even more complexity and flavour profile.

Balling: 21.5 to 22.5 harvested in batches

Production volume: 2.4 hl/ha

Hand Harvested: 100%

#### Winemaking

Whole berries: 100%

De-stemmed: Zero Whole bunch pressing

Fermentation vessel: Barrels

Fermentation: Ferment with commercial yeast

Barrel Type: 300L French oak from Burgundy coopers

New Barrel %: 50%

Maturation: 12 months

Fining: Vegetable Protein

Filtration: Coarse filtered prior to bottling

#### Wine Analysis

Alcohol 12.93 %vol

pH 3.38

Total acidity 5.9 g/l

Residual Sugar 2.0 g/l

Volatile Acidity 0.55 g/l

#### Tasting Note

This wine shows layers of citrus notes followed by hints of fresh blossoms and slight oaky notes. On the palate the wine has a fresh clean acidity that keeps the wine well in balance. It has lots of citrus notes that followed from the nose, with a slight butter note on the mid palate and then ends with a mineral after tasted.

#### Release Date

May 2018

