

20  20

HAMILTON RUSSELL VINEYARDS

Chardonnay

ESTATE WINE OF ORIGIN – HEMEL-EN-AARDE VALLEY

SOIL - Low-vigor, stony, clay-rich, shale-derived soil.

ALCOHOL: 12.90%.

ACID: 6.90 g/l.

PH: 3.45.

RESIDUAL SUGAR: 2.20 g/l.

BARREL MATURATION: 95% 228 liter French Oak Barrels

FOUDRE: 5%

BARREL AGEING: 9 Months.

1ST FILL: 24% 2ND FILL: 11% 3RD FILL: 36% 4TH FILL: 17%

TIGHT GRAIN: 100%

FRENCH COOPERS: 100% Francois Freres

TOASTING: 48% Blonde, 46% Medium, 6% Medium Long

YIELD: 2.68 tons/ha, 16.90 hl/ha

PRODUCTION: 4,250 cases of 12 bottles equivalent

RELEASE DATE: January 2021



Growing Season

Harvest was a touch earlier than usual, beginning in the first week of February. Budding was even and complete, helped by a lucky two days over 30 Centigrade in mid-September. The weather at flowering was benign if a little wet. Ripening was a touch uneven. Overall the year was wetter than the previous few years (with a total annual rainfall of 849mm for the calendar year 2019). A notably wetter than average October and January created downy mildew pressures, which became odium and later botrytis pressures, not helped by high humidity and early morning dew. These were, however, satisfactorily held at bay with organic treatments. The average maximum temperatures for Dec, Jan, Feb, Mar were exactly equal to our long-term average of 25 Centigrade (the long-term equivalent for Burgundy for Jun, Jul, Aug, Sep is 24.8°C (75°F), so on our measure, the vintage was more relaxed than 2019 and equal to the celebrated 2009 and 2015 vintages. A standout feature of the 2020 vintage was phenolic ripeness at lower alcohol than usual, combined with low sugar to alcohol conversions for the fermentations—a highly positive situation. Yields were, as always, meager. Pinot Noir came in at 3.32 tons/ha (21.5 hl/ha), and Chardonnay came in even lower at 2.68 tons/ha (16.9 hl/ha). The wines have a marked elegance, mineral purity, and saline quality—a fascinating outcome despite weather challenges.

Wine Style

A tight, mineral wine with classic Hamilton Russell Vineyards length and complexity. Unusually prominent pear and lime fruit aromas and flavors are brought beautifully into focus by an intimate 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.

Green Practices: Certified Sustainable.

