

20  24

HAMILTON RUSSELL VINEYARDS

Chardonnay

ESTATE WINE OF ORIGIN – HEMEL-EN-AARDE VALLEY

SOIL: Low-vigour, stony, clay-rich, iron-rich, shale-derived soil
ACID: 6.40 g/l
PH: 3.49
RESIDUAL SUGAR: 1.90 g/l
BARREL FERMENTATION: 300 litre French Oak Barrels
BARREL AGEING: 9 Months
1ST FILL: 28% 2ND FILL: 27% 3RD FILL: 28% OLDER OAK: 17%
TIGHT GRAIN: 100%
FRENCH COOPERS: 100% Francois Freres
TOASTING: Hamilton Russell Vineyards Toast
YIELD: 1.50 tons/ha, 9.15 hl/ha
PRODUCTION: 2 945 cases of 12 bottles equivalent

Release date – July 2025

Growing Season

The “once in many lifetimes” Cape Storm of September 24th and 25th, 2023, with extreme wind speeds from the south, significantly compromised flowering, particularly in our Chardonnay, resulting in record low yields. The extremely high rainfall created conditions which meant 2024 was a vintage with unusually high disease pressure right up to the completion of harvest. At 25.05 centigrade for the average maximum temperatures for Dec, Jan, Feb, Mar, 2024 was a touch warmer than the particularly cool 2023. Uneven berry size - not necessarily a bad thing – was another consequence of high wind and rain during flowering. Harvest was earlier than average and 9 days earlier than 2023. The resulting wines have lighter than usual alcohols, with a beautiful fruit purity and balance. Our skilled team nursed wines of great beauty out of a challenging vintage.

Wine Style

A tight, minerally 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.

