



# HASKELL

## VINEYARDS

### HASKELL ANVIL 2019

**Variety:** 100% Stellenbosch Chardonnay

#### Harvest Data

The 2019 vintage is considered a year great for white wines. The cool spring and early summer months resulted in conditions perfect for exceptional Chardonnay grapes packed with natural acidity and flavours.

**Balling:** 20.5 to 21.5 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 is 50% natural 50% commercial strain  
**Barrel Type:** 300L French oak from Burgundy coopers  
**New Barrel %:** 35%  
**Maturation:** 12 months  
**Fining:** No fining done  
**Filtration:** Unfiltered may contain traces of sediment that occur naturally within wine.

#### Wine Analysis

**Alcohol** 12.84% vol  
**pH** 3.3  
**Total acidity** 5.8 g/l  
**Residual Sugar** 1.6 g/l  
**Volatile Acidity** 0.56 g/l

#### Tasting Note

Upfront citrus notes like orange zest followed with layers of white flowers, vanilla and butterscotch. The palate shows a fresh acidity, lots of citrus notes follow from the nose. The end of the wine has a smooth creamy texture with a long lasting mouthfeel.

#### Release Date

September 2019

