

20  20

HAMILTON RUSSELL OREGON

Chardonnay

MAPLE GROVE, WILLAMETTE VALLEY

ALCOHOL: 13.66%

ACID: 7.3 g/l

PH: 3.31

RESIDUAL SUGAR: 1.9 g/l

BARREL MATURATION: 100%

BARREL AGEING: 13 Months

1ST FILL: 34% 2ND FILL: 16% 3RD FILL: 50%

WOODING: 100% 228 litre French Oak Barrels

TIGHT GRAIN: 100%

FRENCH COOPERS: 100% Francois Freres

TOASTING: 50% Medium, 50% Blonde

YIELD: 2,3 tons/acre

PRODUCTION: 277 cases of 6 bottles

Release date – June 2022



Growing Season

A beautiful season with near perfect growing conditions until the fires came. Rain and cold weather during bloom (on the 15th of June) caused significant "berry shatter", which had the benefit of creating looser, smaller, more open bunches and reducing yield to below that of 2019. All positives. Summer was largely warm and dry with no excessive temperature spikes. Although the season was on track to be slightly earlier than 2019, the smoke from the wild fires caused growth to slow down and delayed ripening slightly. The grapes were harvested on the 2nd of October.

Wine Style

Hamilton Russell Vineyards in South Africa has developed an international reputation over 40 vintages for unusually classically styled, mineral Chardonnay, with at times, an uncannily Burgundian aesthetic.

Hamilton Russell Oregon aims to express this stylistic philosophy with the very best Willamette Valley fruit - showcasing the restraint, minerality and classicism of great European Chardonnay and the bright purity of Oregon fruit.

The exciting Maple Grove Vineyard, near Monmouth, delivers a layered, complex and textured Chardonnay with a lovely hard mineral spine and the beautiful lifted fruit that Oregon is known for.

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