Wijnfiche

Wijnkasteel Haksberg - Hirundo | Belgische wijn | Souvignier Gris Belgium (België) — 2022/23, 2023

Domain

Wijnkasteel Haksberg

Wijnkasteel Haksberg is an extensive domain of woodland and parkland in the Hageland, with a small castle from the 19th century, a wine terrace, rolling vineyards and good Belgian wine. The wines have recently won awards in the low countries and are therefore better known. The name of the wines always refers to (the Latin name of) a bird that has been spotted on the domain. The vineyard has traditional grape varieties such as Dornfelder, Auxerrois, Chardonnay and Pinot Noir. They work according to the principle of integrated crop protection.

Vinification

The Haksberg vineyards are planted on a red, rust-brown iron sandstone layer, typical of the Hageland region. This layer acts as a protective shield, retaining the warmth of the day and releasing it at night, allowing the grapes to ripen even in this northern climate.
At harvest, only the healthiest grapes are carefully selected by hand. They are then destemmed and undergo a period of skin contact. Fermentation takes place at low temperatures, allowing more time for the development of aromas and flavour compounds. The wine is aged partly in stainless steel tanks and partly in French barriques. No animal-derived products are used in the fining of this wine.

Taste

This wine shows a clear straw-yellow colour. On the nose, it offers aromas of ripe white fruit, a touch of citrus and subtle nutty notes. After swirling, aromas of mango and ripe stone fruit emerge. On the palate, the attack is pleasantly fruity. The wine has a full and rounded mouthfeel and is perfectly balanced, with pronounced flavours of stone fruit, mango and floral nuances, complemented by a light touch of almond from partial oak ageing. The finish is long and remarkably rich, combining power with finesse.

Food pairing

Chicken | Vegetable platter | Fish - with light sauce

General information

Type: White wine
Grape varieties: Souvignier Gris (100%)
Viticulture: Traditional
Storage (years): + 3-5
Serving temperature: 8-10 °C
Taste profile: Round smooth

