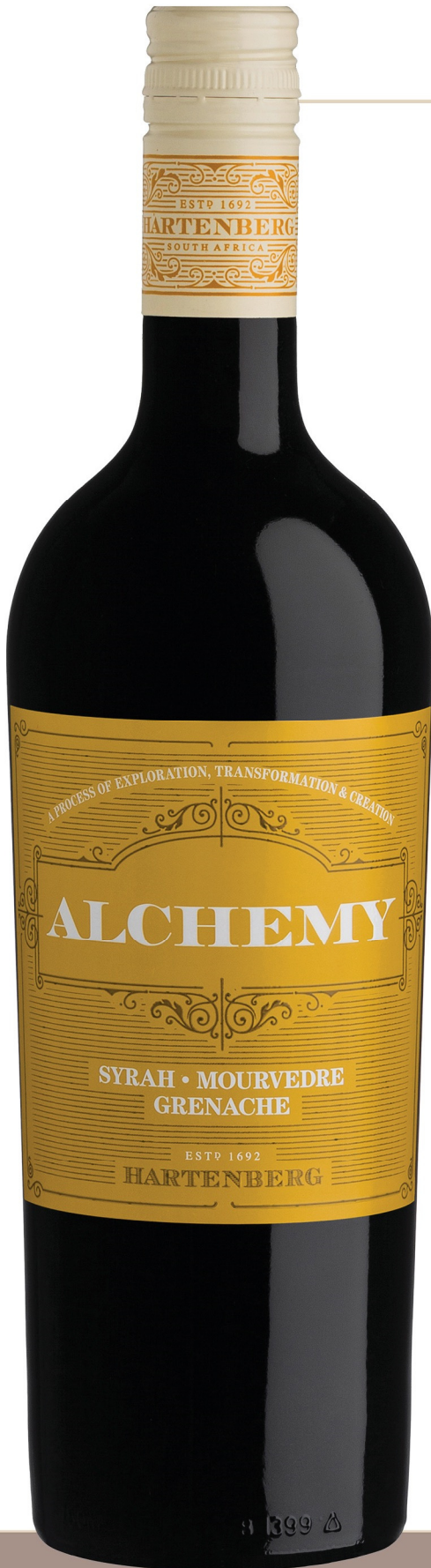


ESTD 1692  
**HARTENBERG**  
WINE ESTATE



**ALCHEMY**  
SYRAH MOURVEDRE GRENACHE

2015

**BLEND**

Syrah	84 %
Mourvedre	15 %
Grenache	1 %

**THE WINE**

Both the Syrah and Mourvedre are from Hartenberg itself. The Syrah provides the sturdy structure of the blend and is sourced from stony, iron soils, with a deep clay underlayer, making life tough for this hardy grape variety. The Mourvedre lends a beguiling silky mouth feel to the blend. The Grenache is from a hillside site atop the Simonsberg. It imparts a strawberry-like bouquet and fresh, vibrant fruit on the palate. Enjoy the results of our alchemy.

**TASTING NOTE**

Crunchy, black and red fruits on the bouquet. Perfumed, violet and spicy notes too. Soft, luscious, juicy palate with loads of fruit pastille, cassis and berry fruit flavours. The palate finishes with fine, dry tannins.

**TECHNICAL INFORMATION**

Alcohol	14%
Residual Sugar	2.3 g/l
Total Acidity	5.8 g/l
pH	3.54

**ENJOY WITH...**

This wine is designed to be drunk on its own in front of a fire or whilst cooking. Also delicious with lamb & mint sauce, French Onion Soup or wild mushroom ragout.