

ESTD 1692
HARTENBERG
WINE ESTATE



ALCHEMY
SAUVIGNON BLANC
SEMILLON CHENIN BLANC

2016

BLEND

Sauvignon Blanc	48%
Semillon	34%
Chenin Blanc	18%

THE WINE

The 3 varietals in this blend were sourced from exceptional vineyards around Stellenbosch, including a hillside site in the Bottelary Hills, renowned for its quality bushvine vineyards. The vines are dry-farmed giving low yields that burst with intense flavours. The Chenin imparts perfumed fruit, the Semillon provides a plush, creamy palate and the Sauvignon gives crisp, fresh acidity. Enjoy the results of our alchemy

TASTING NOTE

A crisp, refreshing, yet creamy dry white wine. The Sauvignon Blanc adds a fresh, zippy finish whilst the Semillon provides a silky, seamless mouthfeel. Last but not least, the Chenin Blanc provides nuances of peach, mango and apricot. A well balanced, summer sun wine!

TECHNICAL & PRODUCTION

Alcohol	12.94 % by volume
Residual Sugar	2 g/l
Total Acid	7 g/l
pH	3.36

www.hartenbergestate.com

