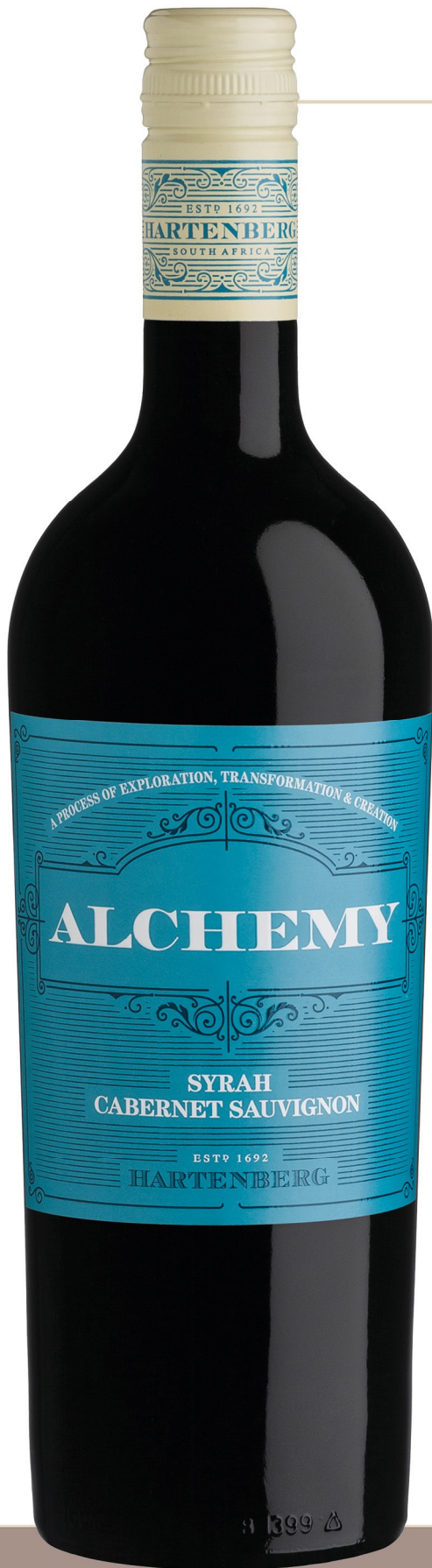


ESTD 1692
HARTENBERG
WINE ESTATE



ALCHEMY SYRAH CAB SAUV

2015

BLEND

Syrah	49%
Cabernet Sauvignon	46%
Petit Verdot	2.5%
Mouvedre	2.5%

THE WINE

Both varietals for this blend are from Stellenbosch. The Syrah originates from iron laterite, gravel-strewn vineyards on Hartenberg itself, whilst the Cabernet was sourced from a steep, north-facing, Simonsberg site consisting of yellow Table Mountain Sandstone soils. The Syrah lends plush ripe fruit flavours with soft tannins, and the Cabernet provides backbone, substance and focus. Enjoy the results of our alchemy.

TASTING NOTE

Back-red in colour. Intense pepper and spice aromatics jumps out of the glass. Also perfumed red and black berry fruits. Flavours of truffle, cassis and plums also show themselves. The wine has rich yet soft mid palate ending in a dry tail.

TECHNICAL INFORMATION

Alcohol	14.24%
Residual Sugar	2.1
Total Acidity	5.8
pH	3.54

ENJOY WITH....

The wine is delicious on its own, at a braai or whilst cooking. Great with a charcuterie platter or with lamb on the braai.

“And, when you want something, all the universe conspires in helping you to achieve it.” - Paulo Coelho