

ESTD 1692

**HARTENBERG**

WINE ESTATE



## CABERNET SHIRAZ

### 2014

In much the same way that many Bordeaux chateaux have their "second" wines this is ours. While specific vineyard blocks are dedicated to the blend to ensure consistency of character, grapes, which haven't quite cracked the nod for our Super Premium wines (due to our critical selection philosophy), find their way happily into this blend.

### AWARDS

|                |   |
|----------------|---|
| 2014 Vintage   | 3 ½ stars Platter's SA Wine Guide                 |
| 2013 Vintage   | 3 ½ stars Platter's SA Wine Guide                 |
| 2012 Vintage   | 3 ½ stars Platter's SA Wine Guide                 |
| 2011 Vintage   | 3 ½ stars Platter's SA Wine Guide                 |
| 2010 Vintage   | 3 ½ stars Platter's SA Wine Guide                 |
|                | 90 points Robert Parker                           |
| 2009 Vintage   | 3 ½ stars Platter's SA Wine Guide                 |
| 2008 Vintage   | 4 ½ stars Wine Magazine (SA)                      |
|                | 3 ½ stars Platter's SA Wine Guide (2005)          |
| 2007 Vintage   | 3 ½ stars Platter's SA Wine Guide                 |
| Prev. vintages | UK Decanter Mag January 2006 – "SA's BEST VALUES" |
|                | UK Decanter World Wine Awards 2006 – Bronze Medal |

### FOOD MATCHING

The wine has the ability to grace all tables from those where fine cuisine is offered to those where companionship and relaxation are preferred. Pizza with all its various toppings (but not too much chilli), all traditionally prepared meat dishes (i.e. stews and grills), grilled or roasted game fish (ideally without a lemon based sauce) or for pudding. Pears in red wine (particularly if the red wine used is this wine!) will find a partner with this versatile wine. Alternatively the wine can be enjoyed on its own around the fire whilst trying to forget (or remember) "the one that got away"!

### TASTING NOTE

Ripe mulberry and cherry notes on the nose. The palate shows hints of cigar box, liquorice, cassis and vanilla. Finishes with ripe juicy tannins and long finish.

### TECHNICAL & PRODUCTION

|                |  |
|----------------|--|
| Blend          | 49% Cabernet Sauvignon, 37% Shiraz, 11% Merlot and 3% Petit Verdot           |
| Barrel Ageing  | 15months, (40% third fill and the balance in fourth fill French oak barrels) |
| Maturation     | Up to 10 years from vintage  |
| Alcohol        | 14% by volume  |
| Residual Sugar | 2.6 g/l  |
| Total Acid     | 5.4 g/l  |
| pH             | 3.52   |

[www.hartenbergestate.com](http://www.hartenbergestate.com)

