

ESTD 1692

HARTENBERG

WINE ESTATE



SAUVIGNON BLANC

2016

The block gets harvested over a number of days, not all at once, as is usually the case.

Why? Well, typically, grapes don't all ripen at the same time, so we study each row.

AWARDS

2014 Vintage	3½ stars Platter's SA Wine Guide
2013 Vintage	4 stars Platter's SA Wine Guide
2012 Vintage	3½ stars Platter's SA Wine Guide
2011 Vintage	3½ stars Platter's SA Wine Guide 90 points Robert Parker
2010 Vintage	4 stars Platter's SA Wine Guide 90 points Wine Pioneer (USA) 89 points Robert Parker 4 stars Classic Wine Magazine (SA)
2009 Vintage	Gold medal Concours Mondial Bruxelles 4 stars Platter's SA Wine Guide 4 stars Wine Magazine (SA)
2008 Vintage	4 stars Platter's SA Wine Guide

The grapes were entirely hand-picked, between daybreak and mid-morning. Reductive winemaking methods were applied in making the wine. The grapes were gently crushed, followed by four hours of skin contact. After a cool, 2 week fermentation the wine spent four months on the primary lees, with a twice a month batonage. The wine was stabilized and filtered pre-bottling.

FOOD MATCHING

Goats cheese - either baked, in a salad or on its own. Fish - whether it be baked, steamed, fried or served as a soup. Also, lime, coriander, light chilli and garlic when cooked with fish, chicken or vegetables.

TASTING NOTE

The wine shows lime green colored, with a touch of straw. On the bouquet, intense grassy, tropical fruits, litchi and white flower aromatics show. The palate has a clean, vibrant entry that follows through to great mid-palate weight and fullness. The wine finishes long and creamy.

TECHNICAL & PRODUCTION

Maturation:	1 - 3 years from vintage
Alcohol:	12.35 % by volume
Residual Sugar:	2.2 g/l
Total Acid:	7.5 g/l
pH:	3.05

www.hartenbergestate.com

