

ESTD 1692

HARTENBERG

WINE ESTATE



OCCASIONAL RIESLING

2016

Green harvesting was carried out at verasion. This was followed by rigorous selection of each bunch, prior to picking, thereby ensuring that only sun-kissed & Botrytised grapes were crushed. About 50% of the incoming grapes, showed the positive presence of Botrytis.

The grapes were hand-picked, at daybreak, de-stemmed, gently crushed and underwent 12 hours skin contact at 15 degrees Celsius followed by light pressing. The free-run juice was split from the press juice and fermented at 16-18 degrees Celsius. The wine was given a filtration prior to bottling.

The first release of the variety was the 1984 vintage and since that time our Rieslings have been recognized in South Africa as one of the "must-buys". The style of the wine has been driven by a niche market which is in search of crisp, fresh Riesling, but also a subtle sweetness. Carl Schultz, the Hartenberg Cellarmaster, was fortunate to gain an intimate knowledge of the grape, learnt from the "father" of the grape in South Africa, Frans Malan and his son, Johan, in the time he worked at Simonsig Estate.

AWARDS

2012 Vintage Tim Atkin 92 points

FOOD MATCHING

The rich, full flavours make the wine an ideal match to the full gamut of dishes that incorporate both East and West. The just, off-dry character can provide a foil for spicier white meat and fish dishes with the preference being for Thai spices. Also it will provide a fine match for Japanese food whether raw or cooked.

TASTING NOTE

The candyfloss, lanolin and perfumed notes on the nose give way to a rich, sweet and sour entry yet a floral and honeyed mid-palate that has both balance and complexity. The residual sugar, although subtly noticeable, contributes extra fullness and richness to the palate. This is a quality wine that offers great value & food-pairing versatility.

PRODUCTION

Maturation	The wine will be at its peak from 2018 through 2022
Alcohol	13.19% by volume
Residual Sugar	10 g/l
Total Acid	7.3 g/l
PH	3.10

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