

ESTD 1692

HARTENBERG

FAMILY VINEYARDS

SAUVIGNON BLANC 2017

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.

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.

TASTING NOTES

A bouquet of fresh tropical flavours and ruby grapefruit combine with green nettle, flint and chalky notes. The palate shows freshness on entry, touches of citrus, asparagus and more flinty flavours. A creamy, succulent sensation follows through on the mid palate and ends in a gentle, yet zesty acidity.

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.

PRODUCTION

Maturation	1 - 3 years from vintage
Alcohol	11,95% by volume
Residual Sugar	1,8 g/l
Total Acid	8,4 g/l
pH	3,05

AWARDS

2017 Vintage	90 points Wine Enthusiast
2015 Vintage	3.5 stars Platter's SA Wine Guide
2014 Vintage	3.5 stars Platter's SA Wine Guide
2013 Vintage	4 stars Platter's SA Wine Guide
2012 Vintage	3.5 stars Platter's SA Wine Guide
2011 Vintage	3.5 stars Platter's SA Wine Guide
	90 points Robert Parker
2010 Vintage	4 stars Platter's SA Wine Guide
	89 points Robert Parker
	90 points Wine Pioneer
	4 stars Classic Wine Magazine (SA)
2009 Vintage	4 stars Platter's SA Wine Guide

Stellenbosch South Africa

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