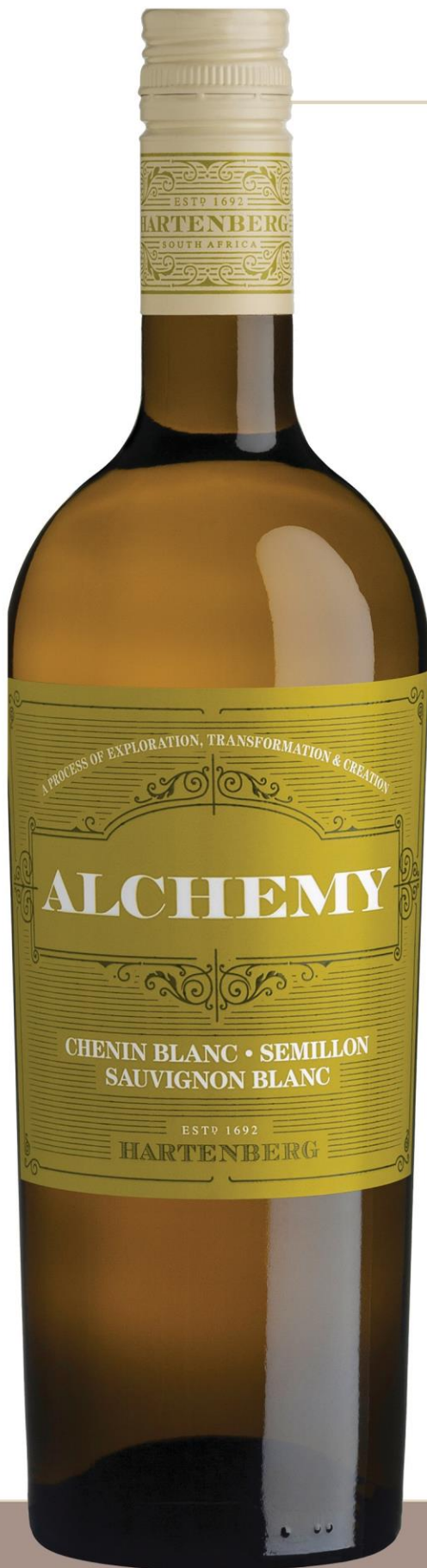


ESTD 1692

HARTENBERG

WINE ESTATE



ALCHEMY SAUVIGNON BLANC SEMILLON CHENIN BLANC

2017

BLEND

Chenin Blanc	48%
Sauvignon Blanc	30%
Semillon	20%

THE WINE

The 3 varietals in this blend were sourced from exceptional vineyards around Stellenbosch, including a hillside site in the Bottelary Hills, renowned for its quality bushvine vineyards. The vines are dry-farmed giving low yields that burst with intense flavours. The Chenin imparts perfumed fruit, the Semillon provides a plush, creamy palate and the Sauvignon gives crisp, fresh acidity. Enjoy the results of our alchemy

TASTING NOTE

Abundance of tropical fruit on the nose with hints of grass and green fig aromas. The soft elegant palate is packed with peach and stone fruit flavours, fresh acidity and a mouth-watering finish.

TECHNICAL & PRODUCTION

Alcohol	11.9 % by volume
Residual Sugar	1.8 g/l
Total Acid	6.8 g/l
pH	3.45

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