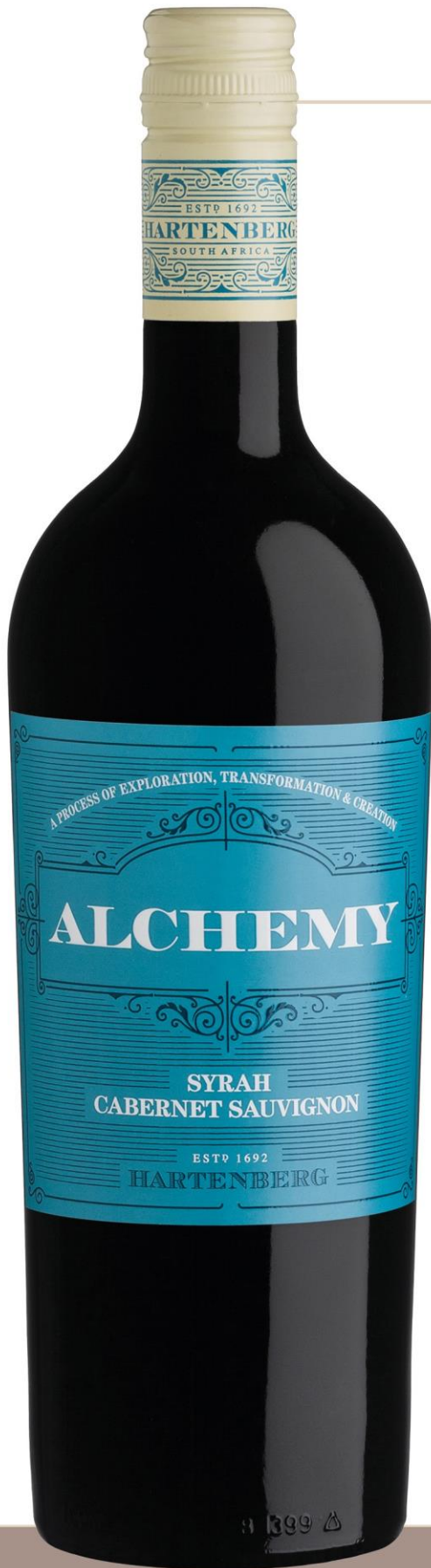


ESTD 1692

HARTENBERG

WINE ESTATE



ALCHEMY SYRAH CAB SAUV

2016

BLEND

Syrah	51%
Cabernet Sauvignon	49%

THE WINE

Both varietals for this blend are from Stellenbosch. The Syrah originates from iron laterite, gravel-strewn vineyards on Hartenberg itself, whilst the Cabernet was sourced from a steep, north-facing, Simonsberg site consisting of yellow Table Mountain Sandstone soils. The Syrah lends plush ripe fruit flavours with soft tannins, and the Cabernet provides backbone, substance and focus. Enjoy the results of our alchemy.

TASTING NOTE

Back-red in colour. Intense cassis, peppery, cedary and spicy aromatics jump out of the glass. Soft, succulent palate with spadesfuls of black and red berry fruits.

TECHNICAL INFORMATION

Alcohol	13.88%
Residual Sugar	2.8
Total Acidity	5.9
pH	3.55

ENJOY WITH....

The wine is delicious on its own, at a braai or whilst cooking. Great with a charcuterie platter or with lamb on the braai.

“And, when you want something, all the universe conspires in helping you to achieve it.” - Paulo Coelho

www.hartenbergestate.com

