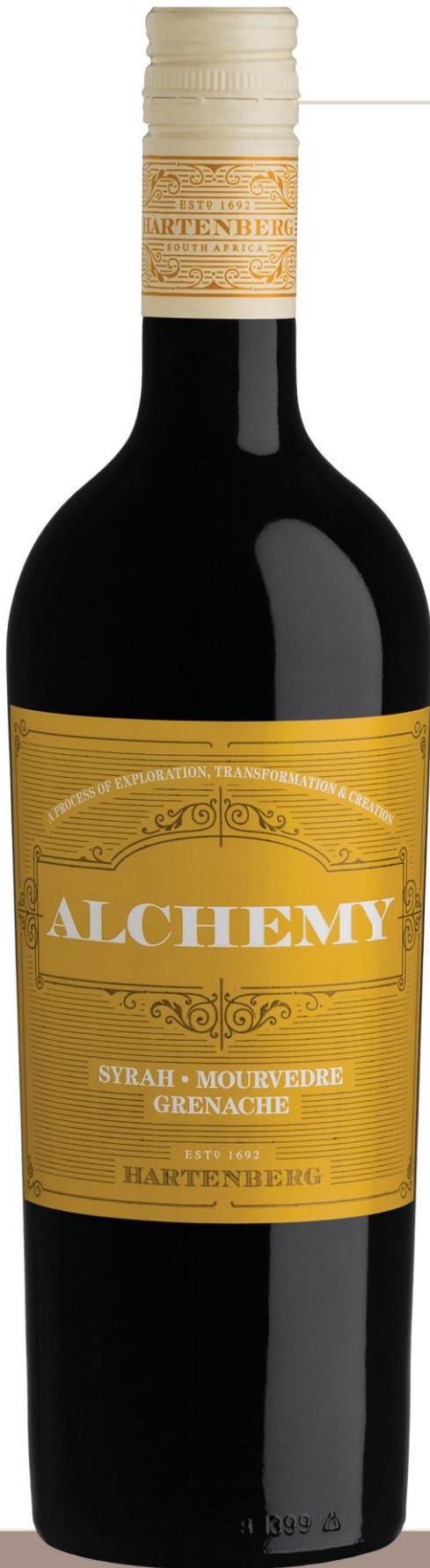


ESTD 1692
HARTENBERG
WINE ESTATE



ALCHEMY
SYRAH MOURVEDRE GRENACHE

2016

BLEND

Syrah	43 %
Mourvedre	42 %
Grenache	15 %

THE WINE

Both the Syrah and Mourvedre are from Hartenberg itself. The Syrah provides the sturdy structure of the blend and is sourced from stony, iron soils, with a deep clay underlayer, making life tough for this hardy grape variety. The Mourvedre lends a beguiling silky mouth feel to the blend. The Grenache is from a hillside site atop the Simonsberg. It imparts a strawberry-like bouquet and fresh, vibrant fruit on the palate. Enjoy the results of our alchemy.

TASTING NOTE

Dark red in colour. Spicy nutty notes on the nose mingle with berry fruits and notes of vanilla. The palate shows nice acidity and soft, silky tannins make for an elegant finish.

TECHNICAL INFORMATION

Alcohol	14.15%
Residual Sugar	2.8 g/l
Total Acidity	6 g/l
pH	3.47

ENJOY WITH...

This wine is designed to be drunk on its own in front of a fire or whilst cooking. Also delicious with lamb & mint sauce, French Onion Soup or wild mushroom ragout.