

ESTD 1692

# HARTENBERG

ESTATE WINES

## PRODUCTION

### Sizes

Property: 170 ha  
Current Vineyards: 80.41 ha  
Potential Vineyards: 100 ha

### Soils

Clovelly: (Cabernet Sauvignon, Merlot, White varieties)  
Hutton: (Cabernet Sauvignon, Merlot, White varieties)  
Avalon: (Cabernet Sauvignon, Merlot, White varieties)  
Kroonstad: (Shiraz, Pinotage)  
Sterkspruit: (Shiraz, Pinotage)  
Pinedene: (Shiraz, Pinotage)

### Climate

Temperature (ave.): 12 Deg C (Min) 26 Deg C (Max)  
Degree Days (ave.): 3 000  
Annual Rainfall: 600 mm

### Cellar

Capacity: 540 000 Bottles / 405 000 li per Vintage  
Equipment: Amos Destemmer / Crusher  
Mash Cooler  
Wilmes 4 tonne Pneumatic Press  
75 x Stainless Steel Tanks (from 1 000 li to 16 000 li)  
Pedia Kreyer Cold Stabilization Unit  
Sick External Bottle Washer / Dryer  
MBF Monoblock Filter  
Nortan Capsuler  
Kosme Labeller

### Key Wines

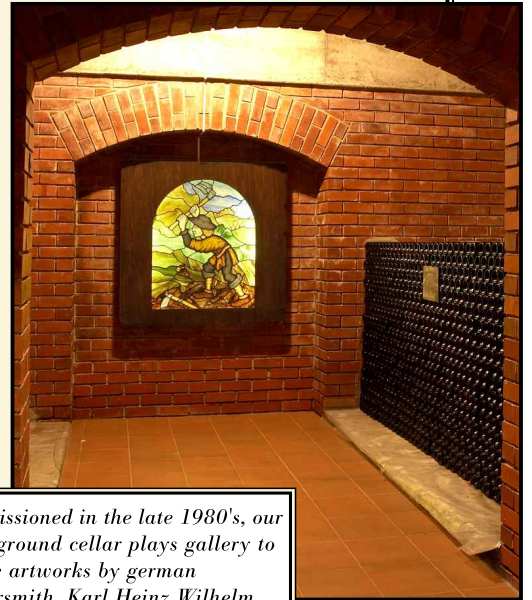
Red: Shiraz; Merlot; Cabernet Sauvignon; Pinotage  
White: Chardonnay; Weisser (Rhine) Riesling; Sauvignon Blanc

### Water

Management: Two dams ensure availability of water if required.  
Permanent micro and drip irrigation lines in drier shallow soils.  
Moveable lines as and when needed.

### Maturation Facilities

French Oak: 2000 x 225 li Barrels (Seguin Moreau, Taransaud, Vicard, Daragaud & Jaegle)



*Commissioned in the late 1980's, our underground cellar plays gallery to twelve artworks by german coppersmith, Karl Heinz Wilhelm. They took two years to complete.*