

2007

# THE STORK

SHIRAZ

ESTD 1692

HARTENBERG  
ESTATE WINE

STELLENBOSCH · SOUTH AFRICA

"Hartenberg - probably the Cape's most consistently fine Shiraz producer" - John Platter, Decanter Magazine - Feb 2011  
2007 vintage - Received 4½ Stars in Platters  
2006 vintage - Awarded Gold Medal at Syrah du Monde (France)  
2005 vintage - Rated World's Third Best Shiraz at IWSC (England) and Platters 5 Star status

## OUR NEW ARRIVAL'S ALREADY CARRYING ON THE GOOD FAMILY NAME.

The Stork 2007 is an extremely limited volume wine, representing a very specific vineyard of Shiraz grapes. Planted in the near perfect clay rich red earth (Terra Rossa) of one of the estate's South-Eastern slopes, here - due to deeper soils and lower temperatures - Shiraz grapes ripen a full month later than anywhere else on Hartenberg. And from this ideal vineyard, each bunch of grapes for The Stork was hand-picked, solely on taste. Shiraz is the cultivar that has made Hartenberg famous, and The Stork will ensure this reputation continues. And then some.

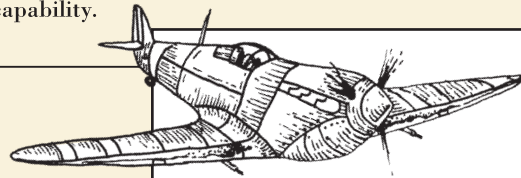
Wineland Magazine ran a series of monthly articles highlighting top-performing single vineyards. When asked, Vinpro soil specialist, Heinrich Schloms said "Hartenberg Estate's Stork Shiraz Vineyard was the *standout* single vineyard reviewed with regards to general soil potential". He described the soil as "faultless" with respect to drainage and water retention capability.

<b>Name:</b>	The Stork Shiraz
<b>Vintage:</b>	2007
<b>Awards:</b>	4 1/2 stars in Platters SA Wine Guide
<b>Barrel Ageing:</b>	26 months in 100% new French oak
<b>Maturation:</b>	Recommended 5 to 15 years from vintage, if you're patient enough
<b>Alcohol:</b>	15.54% by volume
<b>Residual Sugar:</b>	2.3 g/l
<b>Total Acid:</b>	5.58 g/l
<b>PH:</b>	3.51

**Food Matching:** Red meats with a savoury-based jus, like lamb with a rosemary crust or ostrich with a french onion dressing.

**Tasting note:** One of Hartenberg's super premiums, rated "World's third best Shiraz" at IWSC for 2005 vintage. Hand-picked from select vines only, and solely on taste, expect rich black fruit flavours (dominated by cherries) white pepper, and violets on the nose.

**Independent tasting note:** "Most immediate of the Shiraz "Royal Flush", from clay soils, big in all respects, ripe red pimento fruits, sturdy oak vanilla" 2011 Platters Wine Guide



### HOW THE STORK GOT ITS NAME

How do you honour a man like Ken Mackenzie?

In 1986, when buying Hartenberg, he had vision enough to see the farm's potential, even when others didn't. When his peers bucked to the latest trends, Ken was patient (or stubborn) enough to stick to his guns. And when others hastened for profit, Ken bit the bullet - knowing greater things were still to come.

How do you remember a man known less for wearing business suits in a boardroom, and more for sitting in holey shorts on the farmhouse stoep, pontificating over the latest change in climate or soil.

You remember him quite easily.

Ken was a tall lanky chap with long thin legs, so when joining the SAAF as a Spitfire pilot in World War Two (along with his three brothers) he quickly earned the name "Stork". And in honour of him, we name our flagship wine.

Here's to you, Ken, and thanks for everything.

We know how much you loved your wine, and especially Shiraz. We also know if you were here with us today, you'd really fall head over heels in love with this one!

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