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Hartenberg The Stork Shiraz 2004

5 Stars â€“ 2007 John Platter SA Wine Guide
Saturated deep black-red. The full aroma displays rich, concentrated spice, chocolate plumminess with violet and savory notes. The wineâ€™s palate is rich, yet subtle. The tannins are soft and ripe but they give a lot of structure. There is a quality balance throughout. The flavour shows roasted coffee, vanilla toast and a long, rich savory aftertaste.



variety : Shiraz | 100% Shiraz
winery : Hartenberg Estate
winemaker : Carl Schultz
wine of origin :
analysis : **alc :** 15.0 % vol **rs :** 2.4 g/l **pH :** 3.56 **ta :** 5.98 g/l
type : Red **style :** Dry **body :** Full **taste :** Herbaceous **wooded**
pack : Bottle **closure :** Cork

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in the vineyard :

Shiraz has been grown successfully at the Estate since the 1960's when it was originally released under the Montagne label. The Hartenberg name was launched with the 1978 vintage but Shiraz has always been the red variety that has been synonymous with the property over the years. Today there is in excess of fifteen hectares of the variety planted on Hartenberg in ten different vineyard blocks.

One of three Shirazes presently made at the Estate this limited volume wine represents a vineyard selection of Shiraz from a specific site that is planted solely on clay rich deep red soils â€“ terra rossa â€“ on the south eastern section of the Estate. These soils are of decomposed Table Mountain Sandstone origin and have a very fine texture. (The vineyard ripens a full month later than our Gravel Hill site. This later ripening is due to the soils greater depth (i.e. cooler soils) and a cooler site. The flavour characteristics of the wine have black fruits, violets and cherries dominant (against the pepper and spicy minerality of the Gravel Hill.)

about the harvest:

The grapes for this, our second vintage, were hand picked on March 18h, the bunches were de-stemmed and 20% of the juice was drawn off.

Average sugar at picking: 25.8Â°Balling. In the lead up to picking the fruit was tasted twice daily and the decision to pick was solely made by taste. At the time of picking the bunches had approximately 20% bagging.

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