

## Hartenberg Sauvignon Blanc 2007

### 3½ Stars â€” 2007 John Platter SA Wine Guide

The brilliant colour suggests purity which the wine has in spades. On the nose the wine gives the impression of elegance and the aroma of passion fruit and white asparagus. On the palate the vibrant freshness, purity, weight and fullness are evident and the passion fruit and asparagus flavour leads through to a long soft finish. If stored well the wine will continue drinking well for up to three years from vintage.

\* Goats cheese either baked, in a salad or on its own \* Fish whether it be baked, steamed, fried, or served as a soup \* Lime, coriander, light chilli and garlic when cooked with fish, chicken or vegetables



variety : Sauvignon Blanc | Sauvignon Blanc

winery : Hartenberg Estate

winemaker : Carl Schultz

wine of origin : Coastal

analysis : alc : 12.5 % vol rs : 2.9 g/l pH : 3.35 ta : 7.7 g/l

type : White

pack : Bottle closure : Cork

### 3½ Stars â€” 2007 John Platter SA Wine Guide

**ageing :** The freshness and vitality of the wines youth will develop and deepen with age. It will be at its peak in mid-2001, but will show the benefits of keeping in the second half of 2000.

**in the vineyard :** Vineyards from 2 blocks totaling 4.29 hectares on deep, free-draining Avalon and Clovelly soils located on the southern, higher (cooler) slope of the Estate which suits this Eskimo variety well.

**Age of vines:** 9 years

**Number of clones:** 3

**about the harvest:** **Harvest date:** 22,23 January 2007 & 07 February 2007 (over 2 weeks)

**Average sugar at harvest date:** 23.5 degrees Balling

## Hartenberg Estate

Stellenbosch

021 865 2541

www.hartenbergestate.com