

Hartenberg Cabernet Sauvignon 2004

Shimmering with black berry and cherry flavours, Hartenberg's 2004 vintage is renowned for its full-bodied and complex richness. Soft and delicious, the king of red wine.

Independent Tasting Note: John Platter 2007 SA Wine Guide: "04 cloaks the fine-grained tannin structure with shimmering berry fruit, crystallised violets, cedar spicing. Accessible, no hard edges, but the tannins are deeply veined, built for a 10+yr life."

This classically structured wine is an ideal accompaniment to most red meat dishes such as a rich meat stew, venison or game, springbok fillet, rare roast beef, pink lamb or even barbecued sausages with garlic mash. A delicious piece of grilled rump or sirloin steak with a Bordelaise or chasseur sauce would be a simple but successful match.



variety : Cabernet Sauvignon | 100% Cabernet Sauvignon

winery : Hartenberg Estate

winemaker : Carl Schultz

wine of origin : Stellenbosch

analysis : alc : 15.01 % vol rs : 2.7 g/l pH : 3.45 ta : 5.9 g/l va : 0.46 g/l so2 : 99 mg/l fso2 : 33 mg/l

type : Red **style :** Dry **body :** Full **wooded**

pack : Bottle **closure :** Cork

2007 John Platter SA Wine Guide - 4 stars

in the vineyard : Average age of vines: 10 years

Number of clones: 5

Vineyards: 6 blocks of 3300 vines per hectare and 1 block of 5000 vines per hectare

Soil types: Deep red Hutton and Avalon Soils

Vintage: 2004 was an excellent vintage with hot, dry weather resulting in small berries and concentrated, structured reds as a result.

about the harvest: Hand picked and 100% de-stemmed with about 15% whole berries.

Harvest date: 15 March to 14 April 2004 (15 different days)

Average sugar at harvest: 25° Balling

Average yield: 6.5 tons/ha

in the cellar : Green harvesting, vineyard selection and cellar selection ensured that the wine represents the very best of the vintage. Hand picked and 100% de-stemmed with about 15% whole berries. An average 15day maceration was followed by fractional pressing with the free run juices being blended at a later stage. 80% of this wine underwent malolactic fermentation in barrel.

Barrel Ageing: 100% French oak; 50% new; 50% 2nd Fill

Time in wood: 15months

Bottling date: December 2005

Hartenberg Estate

Stellenbosch

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