

Hartenberg Weisser Riesling 2006

4 Stars â€” 2007 John Platter SA Wine Guide

The spicy richness on the nose gives way to a taut yet floral and fruity mid-palate that has both richness and complexity. The sugar is barely noticeable and if anything it contributes extra fullness and richness to the palate. This is a quality wine that offers great value and much versatility.

2004 vintage: 89 points Robert Parker - The Wine Advocate - June 2005 (The highest Wine Advocate rated non-NLH SA Rhine/Weisser Riesling) 2005 vintage: At the 2007 CWG Auction the 2005 Reserve received a fantastic average of R180.00 a bottle Tasting note ex-2007 Platter SA Wine Guide: Impressive 2006 abounds with aromatic charm, pineapple, honeysuckle, tantalising spicy notes. Off-dry but signature balancing acidity, elegance, length make it irresistibly delicious. Subtly sweet pineapple and honeysuckle in the mouth, underlined by a hint of soft citrus. This incredibly versatile food wine has a cult following in South Africa.



variety : Weisser Riesling | Weisser Riesling

winery : Hartenberg Estate

winemaker : Carl Schultz

wine of origin : Coastal

analysis : alc : 13.41 % vol rs : 8.9 g/l pH : 3.16 ta : 6.3 g/l

type : White

pack : Bottle closure : Cork

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ageing :

The wine will be at its peak from 2008 through 2011 and will develop the unique to Riesling terpene character.

in the vineyard :

The first release of the variety was the 1984 vintage and since that time our Rieslings have been recognised domestically as one of the 'must-buys'. The character of the wine has been driven by the market which is in search of a 'medium' or halbtrocken wine. We have accepted that due to our climate we are not able to make Rieslings of 'great delicacy' but we do seek the purity and complexity of fruit that make Rieslings so individual. We are in the process of preparing vineyard for further planting of the variety.

Age of vines: 10 years

Number of clones: 2

Yield: 7.0 tonnes per hectare

about the harvest:

Green harvesting followed by rigorous selection in the vineyard was practised so as to ensure that only the healthiest grapes are crushed. The grapes were hand-picked at daybreak and were gently crushed, de-stemmed and underwent overnight skin contact at twelve degrees Celsius followed by immediate pressing.

Average sugar at harvest: 23.5 degrees balling

Harvest date: 8th and 9th March (2005: 14th and 17th March; 2004: 10 and 15 March; 2003: 26 February)

Hartenberg Estate

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