

Hartenberg Pinotage 2004

2007 SA Trophy Wine Show - Best Pinotage & Discovery of the show (best value)

In our wish to create a richly flavoured Pinotage that does not show the negative characteristics of the variety, much effort and research has gone into the viticulture and wine-making of this 'South African' variety. This, our fourth vintage encapsulates what we are in pursuit of and interestingly exhibits the flavour and character of its parentage, namely the primary berry and cherry flavours of the Pinot Noir and the savoury length of the Cinsaut.

John Platter 2007 SA Wine Guide: 'easily manages to combine the dual personalities of voluptuous ripe fruit and lively drinkability, using all the variety's assets. Oak fully integrated', 'a'

2007 Trophy Show: 'Complex with ripe fruit and toasty notes - Classy wine with soft ripe tannins on the finish 'superlative, world class'



variety : Pinotage | Pinotage

winery : Hartenberg Estate

winemaker : Carl Schultz

wine of origin : Stellenbosch

analysis : alc : 15.0 % vol rs : 3.1 g/l pH : 3.37 ta : 6.0 g/l

type : Red style : Dry body : Full wooded

pack : Bottle closure : Cork

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ageing : Up to 6 years from vintage.

in the vineyard : In the lead up to vintage 2004 grape quality was pursued through green harvesting after veraison and rigorous selection before picking so only the healthiest grapes arrived at the cellar.

Average age of vines: 8 years

Number of clones: 2

Vineyards: 5 blocks totalling 5.19 hectares

Planting density: 3300 vines per hectare

Soil types: Kroonstad (Koffie-klip) and Pinedene

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

about the harvest: The grapes were entirely hand picked and upon arrival at the cellar were destemmed.

Harvest date: Four days between February 17th and March 19th

(2003: Three days between January 30th and March 19th)

(2002: Three days between 7th February and 11th February)

(2001: Five days between 29th January and 10th February)

Average sugar at harvest: 26° Balling

Average yield: 4.8 tons/ha

Hartenberg Estate

Stellenbosch

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www.hartenbergestate.com