

Hartenberg Shiraz 2004

2007 John Platter SA Wine Guide - 4½ stars

Chosen for South African Airways "Premium Class" Service 2007

2007 Syrah du Monde - Gold Medal (2nd equal out of 180 wines)

Saturated deep black-red. The full aroma displays rich, concentrated spice, chocolate plumminess with violet and savoury notes. The wine'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 savoury aftertaste.



variety : Shiraz | 100% Shiraz

winery : Hartenberg Estate

winemaker : Carl Schultz

wine of origin : Stellenbosch

analysis : alc : 15 % vol rs : 2.9 g/l pH : 3.40 ta : 5.9 g/l

type : Red style : Dry body : Full wooded

pack : Bottle closure : Cork

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in the vineyard : Rigorous vineyard selection prior to picking was required as a result of vintage conditions and at the cellar up to 20% of the juice was drawn off.

Average age of vines: 12 years

Number of clones: 4

Vineyards: 9 blocks 130m above sea level

Rootstock: R99, R110, 101-14MGT

Soil types: Kroonstad (Koffie-klip), Pinedene, Hutton, Clovelly, Avalon

Trellis: Double Cordon

Pruning: Spur pruned, 2 bud

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

about the harvest: Grapes were hand-picked at an average of 26° Balling.

Harvest date: 26 February to 26 March on 8 different days

(1998: 9 February to 18 February)

(1997: 1 April to 1 May)

Average yield: 6 tons/ha

Hartenberg Estate

Stellenbosch

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www.hartenbergestate.com