

Hermanuspietersfontein Die Bartho 2008

Characteristics: mineral, flint, gunsmoke

Acidity: crisp

Body: medium

Length: generous

Consistency: supple, silky

Structure: consistent, elegant

Finish: fresh, crisp

Complexity: sophisticated, refined

Balance: well-balanced

Impression: a wine that deserves patience and ages well beyond 2007

variety : Sauvignon Blanc | 74% Sauvignon Blanc 19% Semillon, 7% Nouvelle

winery : Hermanuspietersfontein

winemaker : Bartho Eksteen

wine of origin : Coastal

analysis : alc : 13.06 % vol rs : 1.50 g/l pH : 3.25 ta : 7.20 g/l

type : White **style :** Dry **body :** Medium **wooded**

pack : Bottle **closure :** Screwcap

2008 Swiss International Air Lines Wine Awards - Gold Award

John Platter 2008 - 4½ Stars

The Barthos are the heart of the family. They are attuned to people and get along with everyone. Wherever they go, they attract people and blend with ease. They do have their weaker moments, but camouflage them with good relationships. Die Bartho was born of itself. Winemaker Bartho believes that the weaker characteristics of all Sauvignon Blanc wines, especially in the middle palate, can be augmented with the addition of Semillon and this is exactly what he did. And then he took it a step further and added the truly South African cultivar, Nouvelle. And thus Die Bartho was born – a sophisticated wine and the flagship white of Hermanuspietersfontein.

