

Hartenberg Cabernet Sauvignon/Shiraz 1998

Juicy, full flavoured berry richness. Shiraz character is evident, but the overall impression is one of accessible drinkability. There is a good balance between the fruit and the wood and a pleasing, lingering aftertaste.

variety : Cabernet Sauvignon |

winery : Hartenberg Estate

winemaker : Carl Schultz

wine of origin :

analysis : alc : 13.15 % vol rs : 2.3 g/l pH : 3.46 ta : 6.4 g/l

type : Red



in the cellar : A blend of 55% Cabernet Sauvignon and 45% Shiraz. The goal with the wine is to create the traditional South African blend, a wine with full flavour, good balance and immediate accessibility. The grapes were harvested from specific vineyard blocks. Each cultivar was handled separately. The grapes were de-stemmed and gently crushed leaving approximately 20% whole berries. Fermentation followed with the juice pumped over three times a day. The wine was blended after a natural malolactic and went to wood in November 1998. The wood was 3rd and 4th fill 225 litre French Oak and the wine was in oak for 8 months. Racking took place every 4th months.

Hartenberg Estate

Stellenbosch

021 865 2541

www.hartenbergestate.com