

Hermanuspietersfontein Die Bartho 2009

Characteristics: flint, tropical fruit, pear, yoghurt

Acidity: fresh

Body: medium

Length: generous

Consistency: supple

Structure: consistent

Finish: fresh

Complexity: sophisticated

Balance: well-balanced

Impression: this wine deserves patience our white wines can bottle mature for up to 6 years and beyond

variety : Sauvignon Blanc | 71% Sauvignon Blanc 20% Semillon, 9% Nouvelle

winery : Hermanuspietersfontein

winemaker : Bartho Eksteen

wine of origin : Coastal

analysis : alc : 13.47 % vol rs : 1.78 g/l pH : 3.24 ta : 7.76 g/l

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

pack : Bottle **closure :** Screwcap

Awards / Ratings: John Platter: 4 and half Stars,
Juliette Cullinan Connoisseurs: Frist Prize, Best Dry White (2006),
Swiss International Airlines: Gold Medal (2007),
2008 Diners Club Winemaker of the year: Second (2007),
Berliner Wine Trophy 2009: Berlin Gold (2007)
WineMagazine - White Blends: 4 Stars (November 2009)

Die Barthos are the heart of the family. Attuned to people, they get along with everyone, attract people and blend in with ease. Weaker moments are strengthened with good relationships.

It is winemaker Bartho's belief that the weaker characteristics of all varieties can be strengthened by the inclusion of others... And so Hermanuspietersfontein's flagship white wine came into being.

