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Hartenberg Sauvignon Blanc 2009

The wine shows straw coloured, with a touch of green. On the bouquet, intense grassy, green fig and asparagus aromatics show, as does aromas of tropical fruit. The palate has a vibrant, racy entry that follows through to great mid-palate weight and fullness. The wine finishes long and creamy. The wine will continue drinking well for up to three years from vintage.

Goats cheese either baked, in a salad or on its own; Fish - whether it be baked, steamed, fried or served as a soup. Also, lime, coriander, light chilli and garlic when cooked with fish, chicken or vegetables.

variety : Sauvignon Blanc | 100% Sauvignon Blanc
winery : Hartenberg Estate
winemaker : Carl Schultz
wine of origin : Bottelary Hills
analysis : **alc :** 13.31 % vol **rs :** 1.9 g/l **pH :** 3.28 **ta :** 7.6 g/l
type : White **style :** Dry **body :** Medium **taste :** Fragrant
pack : Bottle **closure :** Cork



in the vineyard : **Age of vines**: 11 years
Number of Clones: 3
Vineyards: From 2 blocks totaling 4.29 hectares on deep, free-draining Avalon and Clovelly soils located on the southern, higher cooler slope of the Estate (which suits this Eskimo variety well.)

about the harvest: Average sugar at harvest: 22.5 degrees Balling
The grapes were entirely hand-picked, between daybreak and mid-morning.

in the cellar : Reductive winemaking methods were applied in making the wine. The grapes were gently crushed, followed by four hours of skin contact. After a cool, 3 week fermentation the wine had eight months extended lees contact with weekly batonage. The wine was stabilized and filtered pre-bottling.

Bottling date: November 2009
Total bottled: 38 362 bottles
Release date: February 2010

Hartenberg Estate

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