

Hartenberg The Mackenzie 2003

This classically styled richly structured wine has a strong blackcurrant element but with some violets and dark chocolate as well. The cigar box character that the wood provides is balanced by the rich fruit present in the wine. Further cellaring will be an advantage.

The wine is named the Mackenzie in recognition of the family of the late Ken Mackenzie who have been responsible for the regeneration of Hartenberg, its vineyards, its wines and its community since 1986.

variety : Cabernet Sauvignon | 70% Cabernet Sauvignon, 30% Merlot

winery : Hartenberg Estate

winemaker : Carl Schultz

wine of origin : Stellenbosch

analysis : alc : 14.29 % vol rs : 2.2 g/l pH : 3.43 ta : 5.8 g/l va : 0.6 g/l so2 : 70 mg/l fso2 : 30 mg/l

type : Red **style :** Dry **body :** Full **taste :** Herbaceous **wooded**

pack : Bottle **size :** 0 **closure :** Cork

ageing : 8 - 12 years from vintage.

in the vineyard : The limited volume wine represents a single vineyard block selection where the Cabernet Sauvignon and Merlot grapes are planted side by side on rich deep red clay bearing Tukul soils (previously known as Hutton). The Cabernet is planted in the deeper, drier section and the Merlot in the shallower clay rich, moisture retaining section.

about the harvest: The Cabernet was picked on taste on 11 March 2003.

The Merlot was picked on taste on 13 February 2003.

Average Balling at picking: Cabernet Sauvignon - 26°Balling; Merlot - 25° Balling

Yield: Cabernet Sauvignon 6.5t/ha; Merlot 7t/ha

in the cellar : The Cabernet Sauvignon grapes were crushed and destalked after harvest. In total 10% of the juice was drawn off. The Bordeaux sourced yeast was added immediately and the fermentation took place at 28° C. In total the Cabernet Sauvignon was on its skins for 20days. After pressing, it went immediately to 100% new French oak where it underwent malolactic fermentation. The lees were stirred monthly for the first 4months.

The Merlot grapes were crushed and destalked after harvest. In total 20% of the juice was drawn off and the juice was cold soaked for 2 days. The Bordeaux sourced yeast was added and fermentation took place at 28° C. In total the Merlot was on its skins for 16days. After pressing, it went immediately to 100% new French oak where it underwent malolactic fermentation. The lees were stirred monthly for the first 4months.

The 2 component parts were blended in October 2003 with the wine being a 70% Cabernet Sauvignon and 30% Merlot.

Bottling date: November 2004

Total Produced: 19 barrels (5700 bottles)

Hartenberg Estate

Stellenbosch

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