

Hartenberg Pinotage 2007

Independent Tasting Note: John Platter SA Wine Guide - Sweet plum flesh threaded amongst ripe, dry tannins, a hearty mouthful.

variety : Pinotage | 100% Pinotage

winery : Hartenberg Estate

winemaker : Carl Schultz

wine of origin : Stellenbosch

analysis : alc : 15.2 % vol rs : 3.32 g/l pH : 3.55 ta : 5.91 g/l

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

pack : Bottle **closure :** Cork

John Platter 2011 SA Wine Guide - 3½ star

ageing : Up to 6 years from vintage.

in the vineyard : **Average age of vines:** 11 years

Number of clones: 2

Vineyards: 5 blocks totalling 5.19 hectares

Planting density: 3300 vines per hectare

Soil types: Kroonstad (Koffie-klip) and Pinedene

Vintage

2007 was a high quality vintage with cool, cloudy weather resulting in aromatic, elegant reds that displayed a mix of red and black fruit on taste.

The variety

In our wish to create a richly flavoured, top-end red wine, first and foremost, which then also happens to be a Pinotage. Much effort and research has gone into the viticulture and wine-making of this "South African" variety.

This, our sixth vintage encapsulates what we are in pursuit of and exhibits the flavour and character of its parentage, namely the primary berry and cherry flavours of the Pinot Noir and the savoury length of Cinsaut

about the harvest: Harvest date

February 7 and 9th 2006

8 and 10 February 2005

February 17 and 20th 2004

Yield: 5.1t/ha

Average sugar at harvest: 25.5° Balling

in the cellar : In the lead up to vintage 2007, improving grape quality was pursued through green harvesting after veraison and rigorous selection before picking, so only the healthiest and organoleptically ripe grapes were harvested.

The grapes were entirely hand picked and upon arrival at the cellar were de-stemmed. A cold maceration for two days was followed by five day fermentation. Fractional pressing followed this and each of the blocks and their pressings were kept separate. Fermentation took place at 24° to 28° C and 90% of the wine underwent malolactic fermentation in barrel. The final blend for this vintage was made in July 2007 before being returned to barrel. The wine received quarterly racking and was filtered before bottling.

Barrel ageing: 50% New French 225li oak; 50% Second-fill French oak

Time in wood: 22 months

Bottling date: December 2008



Total produced: 16036 bottles

Hartenberg Estate

Stellenbosch

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