

Hartenberg Cabernet Sauvignon 2007

Deep black/red in colour. Truffle, forest floor aromas inter - mingled with cigar box and lead pencil notes. The palate shows juicy, rich red and black fruits, vanillin oak flavours and savoury, lingering tannins on the after - taste.

Independent Tasting Note

"...it has a ripe, well-defined bouquet with blackberry, black olive, cedar and sandalwood. The palate is well-defined with plump black toasty fruit on the entry, good acidity and impressive structure towards the cedar-infused, fig-tinged finish." Robert Parker (NM)

Rich meat dishes grilled lamb chops truffle pasta

variety : Cabernet Sauvignon | 100% Cabernet Sauvignon

winery : Hartenberg Estate

winemaker : Carl Schultz

wine of origin : Stellenbosch

analysis : alc : 14.5 % vol rs : 2.59 g/l pH : 3.53 ta : 6.05 g/l

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

pack : Bottle **closure :** Cork

2007 Vintage 90 points Robert Parker | 4 stars Platter's SA Wine Guide

2006 Vintage 4 stars Platter's SA Wine Guide

2005 Vintage Double Gold medal Veritas (SA) | 4 stars Platter's SA Wine Guide

2004 Vintage Veritas Gold | 4 stars Platter's SA Wine Guide

Prev vintages Best SA Red (Terroir awards), gold medals (Veritas SA)

ageing : The King of red wines consistently a show stopper and delivers even better with some ageing to it.

Up to 20 years from vintage

in the vineyard : The 2007 vintage was cooler climatically which resulted in long ripening periods. The wines are fruit forward and elegant.

about the harvest: **Harvest date:** 1 March to 3 April 2007 (7 different days)

Average sugar at harvest: 24° Balling

Average yield: 5.0t/ha

in the cellar : 18 months 60% new & 40% 2nd fill French Oak barrels



Hartenberg Estate

Stellenbosch

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