

Hartenberg Cabernet Sauvignon/Shiraz 2008

Peppery and spicy with rich berry aromas. The wine has richness and elegant fruit flavours, the fruit/oak balance is stylish and has a soft, smooth, silky "drink me" finish with good structure and length.

The wine has the ability to grace all tables from those where fine cuisine is offered to those where companionship and relaxation are preferred. Pizza with all its various toppings (but not too much chilli), all traditionally prepared meat dishes (i.e. stews and grills), grilled or roasted game fish (ideally without a lemon based sauce) or for pudding, pears in red wine (particularly if the red wine used is this wine) will find a partner with this versatile wine.

variety : Cabernet Sauvignon | 52% Cabernet Sauvignon, 48% Shiraz

winery : Hartenberg Estate

winemaker : Carl Schultz

wine of origin : Stellenbosch

analysis : alc : 14.3 % vol rs : 2.1 g/l pH : 3.48 ta : 5.8 g/l

type : Red **wooded**

pack : Bottle **closure :** Cork

in the vineyard : 2008 was a great vintage for the growing of red wines with persistent, warm, dry weather resulting in small berries and concentrated, structured reds.

in the cellar : In much the same way that many Bordeaux chateaux have their "second" wines, this is ours. We have specific vineyard parcels that make up the majority of the blend, however due to our critical selection philosophy for the premium wines there are always batches that just don't make it to the top level and it is these that contribute to the classic character of this wine. Once the final blend is made the wine is taken to 100% small French oak, remaining there for between twelve and sixteen months depending on vintage.



Hartenberg Estate

Stellenbosch

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