

Hartenberg Riesling 2009

The spicy richness on the nose gives way to a taut yet floral and fruity mid-palate that has both richness and complexity. The sugar is barely noticeable and if anything it contributes extra fullness and richness to the palate. This is a quality wine that offers great value and much versatility.

The rich, full flavours make the wine an ideal match to the full gamut of dishes that incorporate both East and West. The just off-dry character can provide a foil for spicier white meat and fish dishes with the preference being for Thai spices. Also it will provide a fine match for Japanese food whether raw or cooked.

variety : Weisser Riesling | 100% Weisser Riesling
winery : Hartenberg Estate
winemaker : Carl Schultz
wine of origin : Stellenbosch
analysis : alc : 13.25 % vol rs : 3.1 g/l pH : 3.4 ta : 6.2 g/l
type : White **style :** Off Dry **body :** Light **taste :** Fruity
pack : Bottle **closure :** Cork

ageing : The wine will be at its peak from 2012 through 2015.

in the vineyard : Riesling at Hartenberg: The first release of the variety was the 1984 vintage and since that time our Rieslings have been recognized in South Africa as one of the "must-buys". The style of the wine has been driven by the market which is in search of dry Riesling, but also giving an impression of sweetness. Carl Schultz, the Hartenberg Cellarmaster was fortunate to gain an intimate knowledge of the grape, learnt from the "father" of the grape in South Africa, Frans Malan, in the time he worked at his Simonsig Estate.

about the harvest: Average sugar at harvest: 23.0° Balling
Green harvesting was carried out at veraison.

in the cellar : This was followed by rigorous selection of each bunch, prior to picking, thereby ensuring that only the healthiest grapes are crushed. About 20% of the incoming grapes showed the positive presence of Botrytis. The grapes were hand-picked at daybreak and were gently crushed, de-stemmed and underwent 4 hours skin contact at twelve degrees Celsius followed by light pressing. The free-run juice was split from the press juice and fermented at sixteen to eighteen degrees Celsius using a yeast selected in Austria. The wine was given a filtration prior to bottling.

Bottling Date: January 2010

Hartenberg Estate

Stellenbosch

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