

Hartenberg Shiraz 2013

Deep black - red in colour and spicy, earthy notes on bouquet entry. Also cloves, red and black berry fruit. The palate is rich, fruit-driven and has great balance. Fine, powdery tannins finish the wine.

Great pairing with Karoo lamb, a delicious home-made beef burger with grilled cheddar topping or mushroom risotto.

variety : Shiraz | 100% Shiraz

winery : Hartenberg Estate

winemaker : Carl Schultz

wine of origin : Stellenbosch

analysis : alc : 14.65 % vol rs : 2.6 g/l pH : 3.46 ta : 5.9 g/l

type : Red **taste** : Herbaceous **wooded**

pack : Bottle **size** : 750ml **closure** : Cork

2012 Vintage

- Veritas 2015 Gold Medal Winner

2011 Vintage

- Tim Atkins 91 points
- 4 stars Platter's SA Wine Guide 2015

2010 Vintage

- 4 stars Platter's SA Wine Guide
- Gold Medal IWSC (2014)
- Top 12 Shiraz SA (2014)

2009 Vintage

- 4 stars Platter's SA Wine Guide
- 90 points Robert Parker
- Decanter Gold (2013)

2008 Vintage

- 4 stars Platter's SA Wine Guide

2007 Vintage

- 92 points Robert Parker & 91 points Wine Spectator
- 90 points Wine Pioneers (USA)
- 4 stars Vic Harrington (Canada)
- 4 stars Platter's SA Wine Guide

2006 Vintage

- Gold medal & best new world wine Expovino (Switzerland)
- 4½ stars Platter's SA Wine Guide

2005 Vintage

- 4½ stars Platter's SA Wine Guide

2004 Vintage

- Gold medal Syrah-du-Monde (France)
- 4½ stars Platter's SA Wine Guide

2003 Vintage

- Gold medal Veritas (SA), gold medal (Swiss Airlines)
- 4½ stars Platter's SA Wine Guide

ageing : Up to 12 years from vintage

in the vineyard : The variety that made Hartenberg famous.

Hartenberg is one of the oldest and foremost producers of Shiraz in South Africa spanning some 40+ years

Soils Kroonstad (coffee-klip), Pinedene

in the cellar : 20% of the juice was drawn off for use in this wine. This juice was cold soaked overnight, then two Rhone-sourced yeasts were inoculated. The oak component was made up of 100% French.

Once again, Nature has smiled upon us because the very same vineyards on



Hartenberg with the perfect soils for Shiraz, also have the perfect weather for it.

All we have to do to make our award-winning Shiraz is harness what we already have, and stick it in a bottle. To be absolutely honest, it would be more difficult for us to produce a poor Shiraz on Hartenberg than a good one.

Barrel Ageing: 18 months in French Oak (225l)

Maturation: Up to 12 years from vintage

Hartenberg Estate

Stellenbosch

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