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Hartenberg Sauvignon Blanc 2015

The wine shows straw colour, with a touch of green. On the bouquet, intense grassy, tropical fruits, litchi and white flower aromatics show. The palate has a clean, vibrant entry that follows through to great mid-palate weight and fullness. The wine finishes long and creamy.

Independent Tasting Note: "... vivacious bouquet of gooseberry, lime and a touch of asparagus that is crisp and well-defined. The palate is well balanced with a fresh, peppery entry, good acidity and a crisp, fresh gooseberry finish that is focused and vibrant." ~ Robert Parker

Goats cheese - either baked, in a salad or on its own. Fish - whether it be baked, steamed, fried or served as a soup. Also, lime, coriander, light chilli and garlic when cooked with fish, chicken or vegetables.



variety : Sauvignon Blanc | 100% Sauvignon Blanc
winery : Hartenberg Estate
winemaker : Carl Schultz
wine of origin : Bottelary
analysis : **alc :** 12.0 % vol **rs :** 1.8 g/l **pH :** 3.35 **ta :** 6.5 g/l
type : White **style :** Dry **body :** Medium **taste :** Fragrant
pack : Bottle **size :** 750ml **closure :** Cork

2013 4 stars Platter's SA Wine Guide
2012 3½ stars Platter's SA Wine Guide
2011 3½ stars Platter's SA Wine Guide, 90 points Robert Parker
2010 4 stars Platter's SA Wine Guide, 90 points Wine Pioneer (USA), 89 points Robert Parker
2009 Gold medal Concours Mondial Bruxelles, 4 stars Platter's SA Wine Guide, 4 stars Wine Magazine (SA)
2008 4 stars Platter's SA Wine Guide

ageing : Up to 3 years from vintage.

in the vineyard :
A good sauvignon blanc from Stellenbosch? Actually, no; a great one. Situated in our own valley in the Bottelary Hills (some 12 km North of Stellenbosch) the micro-climate on one of our South-eastern slopes is quite uncharacteristic of the area. Far less like Stellenbosch, and way more like Constantia, here the air and soil is moist and cool - which is very good news if you're a Sauvignon Blanc grape.

It's not just the climate that makes this wine something extraordinary. Like all of our wines, this one goes through the whole painstakingly uncompromising process we've become (in)famous for.

Because only such a small corner of our farm has a perfectly ideal Sauvignon Blanc climate - this is a very limited wine.

about the harvest:
The grapes are hand-picked between daybreak and mid-morning to ensure flavour intensity. Then they are hand selected again.

in the cellar : After being crushed as gently as possible, they have precisely four hours of skin contact before fermentation, then six months of extended lees contact with weekly batonage, before filtering and bottling.

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Hartenberg Estate

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