

Hartenberg Cabernet Sauvignon 2012

Rich bright deep red in colour. Refined on the nose with dark fruit, cherry tobacco, and truffle aromas. The palate is complex, but balanced and layers of dark fruit, hints of forest floor and toasty spice leading to a lingering graceful finish. Decanting recommended when opening young.

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)

Excellent with grilled ribeye steak. Classic match for richer savoury dishes, springbok fillet or black mushroom stroganoff.

variety : Cabernet Sauvignon | 100% Cabernet Sauvignon

winery : Hartenberg Estate

winemaker : Carl Schultz

wine of origin : Stellenbosch

analysis : alc : 14.45 % vol rs : 2.2 g/l pH : 3.47 ta : 5.8 g/l

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

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

2011 4 stars Platter's SA Wine Guide

2010 Decanter International Trophy Awards 'Best Bordeaux Varietal' (2014), Gold Medal Veritas (2013)

2009 4 Stars Platter's SA Wine Guide, Veritas Gold (2012)

2008 4 star Platter's SA Wine Guide

2007 90 points Robert Parker, 92 points Wine Pioneer (USA), Classic FM Top 6, 4 star Platter's SA Wine Guide

2006 4 star Platter's SA Wine Guide

2005 Double Gold SA Veritas, 4 star Platter's SA Wine Guide

2004 Gold SA Veritas, 4 star Platter's SA Wine Guide

ageing : 15 - 20 years from vintage

The King of Red Wines, consistently a show stopper and delivers even better with some aging to it.

in the vineyard : Vineyards are planted on deep red Hutton and Avalon soils.

about the harvest: Each vineyard and bunch of grapes is hand-selected and picked before dawn to ensure no flavours are lost in the heat of the day.

in the cellar : After de-stemming with about 10% whole berries, a fifteen day maceration is followed by fractional pressing with the free run and press juices being blended at a later stage. 70% of this wine undergoes malolactic fermentation in barrel, spending 18 months in 60% new and 40% second fill French oak. This wine is made to be aged for ten years or more. If your taste buds will let you wait that long.

Barrel Ageing: 17 months in 60% new, and 40% 2nd fill French Oak



Hartenberg Estate

Stellenbosch

021 865 2541

www.hartenbergestate.com