

Hermanuspietersfontein Die Bartho 2012

Flint, tropical fruit, pear and yoghurt characteristics. Fresh acidity with a generous length and a supple consistency. Sophisticated with a fresh finish.

Die Bartho's are the heart of the family. Attuned to people, they get along with everyone, attract people and blend in with ease. Weaker moments are strengthened with good relationships. It is winemaker Bartho's belief that the weaker characteristics of all varieties can be strengthened by the inclusion of others... And so Hermanuspietersfontein's flagship white wine came into being.

This wine confirms Bartho's status as The Sage of Sauvignon blanc

variety : Sauvignon Blanc | Sauvignon blanc 69%, Semillon 22%, Nouvelle 9%

winery : Hermanuspietersfontein

winemaker : Kim McFarlane

wine of origin : Western Cape

analysis : alc : 12.5 % vol rs : 3.7 g/l pH : 2.96 va : 0.45 g/l

type : White **style** : Dry **wooded**

pack : Bottle **size** : 0 **closure** : Cork

John Platter: 4 and half Stars (2006,2007,2008, 2010), 5 Stars (2009)

Juliette Cullinan Connoisseurs: Frist Prize, Best Dry White (2006)

Swiss International Airlines: Gold Medal (2007),

2008 Diners Club Winemaker of the year: Second (2007),

Berliner Wine Trophy 2009: Berlin Gold (2007)

WineMagazine – White Blends: 4 Stars (November 2009)

South African Terroir Awards 2011: Best White Blend in South Africa (2010)

South African Terroir Awards 2012: Best White Blend in Walker Bay District (2011)

ageing : Overall Impression: this wine deserves patience. br / Note: our white wines can bottle mature for up to 6 years and beyond.

in the vineyard :

The Walker Bay Wine Region was accorded a great honour on 19 September 2008 when our wine farm was awarded Champion Status by the Biodiversity and Wine Initiative (BWI) – the first wine farm in this region to achieve this status.

Ours was the 11th wine farm in South Africa to be declared a BWI Champion farm.

in the cellar :

Fermented in big & small wood and aged for 11 months in 3500lt French Foudre
Bottling Date: 11 April 2012