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Hartenberg The Stork Shiraz 2019

The Stork 2019 boasts a complex bouquet of cherries, violets, forest floor, cloves, and black pepper with a subtle smokey undertone. On the palate, this wine is bold and plush, yet refined and elegant, displaying a beautiful harmony of peppercorns and black cherry flavours. The tannins are integrated seamlessly into the wine, providing structure and depth, with a long finish.

Dijon & herb-crusted rack of Lamb served with a simple jus.



variety : Shiraz | 100% Shiraz
winery : Hartenberg Estate
winemaker : Carl Schultz
wine of origin : Stellenbosch
analysis : **alc :** 14.5 % vol **rs :** 2.6 g/l **pH :** 3.46 **ta :** 6.1 g/l
type : Red **style :** Dry **body :** Full **taste :** Fragrant **wooded**
pack : Bottle **size :** 750ml **closure :** Cork

2019 5 stars Platter's SA Wine Guide
2018 95 points Tim Atkin SA Wine Report
2018 4½ stars Platter's SA Wine Guide
2018 IWSC 2020 Silver Outstanding
2017 94 points Tim Atkin
2017 Decanter Gold Medal
2017 91 points Neal Martin
2017 91 points Robert Parker
2017 4 ½ stars Platter's SA Wine Guide
2016 94 points Tim Atkin SA Wine Guide
2016 4 ½ stars Platter's SA Wine Guide
2015 Vintage 95 points Tim Atkin SA Wine Report
2015 Syrah du Monde, France 2019 Gold Medal
2015 International Top 10 (4th)
2015 Wine Merchant Magazine Top 100
2015 4 ½ stars Platter's SA Wine Guide
2015 Selected for Emirates Airlines 1st Class
2015 Sommelier Wine Awards, UK Gold Medal

ageing : Up to 25 years from vintage.

The Stork Shiraz honours the late Ken Mackenzie, pilot, businessman, farmer and benefactor. Stork was Ken's Second World War nickname (as he was tall with long thin legs and a Spitfire pilot) and Shiraz was his preferred red wine.

in the vineyard : This limited volume wine represents a vineyard selection of Shiraz from a specific site that is planted solely on deep, clay– rich "terra rossa" type soils. The vineyard ripens a full month later than our Gravel Hill Shiraz site.

in the cellar : Barrel Ageing 18 months in 40% new French oak barrels, 60% second fill Maturation Up to 25 years from vintage

Hartenberg Estate

Stellenbosch

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