

Hartenberg Riesling Noble Late Harvest 2019

A bouquet of intense honey with crisp lemon and aromatic tropical fruit. Medium-bodied on the palate with distinctive candied orange peel and caramelised citrus. The vibrant acidity allows for a rich yet elegant mouth feel. Oodles of flavour – a honeyed, barley sugar and yellow tropical fruit melange of character. The wine finishes with a linear minerality and fresh zippy acidity.

Spicy foods, Strong decadent cheeses & desserts or served sans food as dessert itself.

variety : Riesling | 100% Riesling

winery : Hartenberg Estate

winemaker : Carl Schultz

wine of origin : Stellenbosch

analysis : alc : 13.0 % vol rs : 53.2 g/l pH : 3.18 ta : 7.6 g/l

type : Dessert **style :** Sweet **body :** Medium **taste :** Fragrant

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

ageing : Maturation Up to 15 years from vintage

about the harvest: The grapes were hand-picked at daybreak. Picking was done berry by berry, carefully, only selecting berries with Botrytis fungus.

in the cellar : The grapes were gently crushed, de-stemmed and underwent 12 hours of skin contact at low temperatures and occasional stirring. Pressing followed and entailed very slow and gentle fractional pressing. The juice was fermented using a yeast selected in Austria. Fermentation was stopped through chilling, to gain the required sugar / acid balance. The wine was stabilised & filtered before bottling. The wine was bottle matured for two years prior to release.



Hartenberg Estate

Stellenbosch

021 865 2541

www.hartenbergestate.com