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Hartenberg Merlot 2020

The bouquet displays aromas of ripe red fruits enveloped in delicate botanical notes. On the palate, a silky and smooth entry unveils vibrant flavours of cranberry, plums, and blackcurrants, accented by hints of vanilla. Silky tannins carry through to a lingering finish.

Merlot pairs well with lighter style dishes like panko crumbed pork with mustard cream sauce or roasted tomato pasta.



variety : Merlot | 100% Merlot
winery : Hartenberg Estate
winemaker : Carl Schultz
wine of origin : Stellenbosch
analysis : **alc :** 14.5 % vol **rs :** 2.7 g/l **pH :** 3.39 **ta :** 6.1 g/l
type : Red **style :** Dry **body :** Medium **taste :** Mineral **wooded**
pack : Bottle **size :** 750ml **closure :** Cork

2020 93 points Tim Atkin
2020 4½ stars Platter's SA Wine Guide
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2016 Gold Medal Michelangelo Awards 2019
2016 93 points Tim Atkin
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2015 4½ stars Platter's SA Wine Guide
2015 GOLD MEDAL Decanter World Wine Awards (the only South African Gold medal for Merlot)
2015 Gold Medal Veritas Awards 2017

ageing : 5 - 15 years from vintage

Hartenberg winemaker, Carl Shultz, won the Diners Club "Winemaker of the Year" award for the very fine 2004 Estate Merlot. The 2005 Estate Merlot was awarded the IWSC International Trophy as the world's best Merlot in 2008.

about the harvest: Each vineyard was specially selected, and each bunch of grapes was hand-picked early in the morning.

in the cellar : All grapes were handpicked and sorted in the vineyard, transported to the cellar, destemmed and lightly crushed. The grapes were cold-soaked and then inoculated with French-sourced yeast. The must was fermented between 24 and 26° Celsius and pumped over daily. An extended maceration took place, followed by fractional pressing. After settling, the wine went to French oak for malolactic fermentation.
Barrel Ageing 14 months in French oak, 40% new

Hartenberg Estate

Stellenbosch
021 865 2541
www.hartenbergestate.com