

Hartenberg Sauvignon Blanc 2024

Pale straw in colour, this wine offers fragrant aromas of gooseberry, lemon, and lime. The palate is juicy, with zippy acidity, showcasing vibrant lime zest and passionfruit flavours. Enjoyable now, with the potential to cellar.

Goats cheese - either baked, in a salad or on its own. Fish - whether it be baked, steamed, fried or served as a soup. Also, lime, coriander, light chilli and garlic when cooked with fish, chicken or vegetables.

variety : Sauvignon Blanc | 100% Sauvignon Blanc

winery : Hartenberg Estate

winemaker : Carl Schultz

wine of origin : Bottelary

analysis : alc : 13.5 % vol rs : 1.04 g/l pH : 3.23 ta : 7.58 g/l

type : White **style** : Dry **body** : Medium **taste** : Fragrant

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

ageing : 1 - 4 years from vintage.

about the harvest: The grapes were entirely hand-picked, between daybreak and midmorning

in the cellar : Reductive winemaking methods were applied in making the wine. The grapes were gently crushed, followed by four hours of skin contact. After a cool, 2 week fermentation the wine spent four months on the primary lees, with a twice a month batonage.



Hartenberg Estate

Stellenbosch

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