

## Hartenberg The Stork Shiraz 2020

A deep ruby red with tinges of purple, revealing ripe cherries intertwined with rich tobacco on the bouquet. The palate is beguilingly smooth with juicy tannins that unfold into a long, lingering finish. Blackcurrant flavours are laced with a whisper of fine white pepper. Outstanding now but destined to evolve beautifully with time.

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 : 1.8 g/l    pH : 3.48    ta : 5.8 g/l

**type :** Red    **style :** Dry    **body :** Full    **taste :** Fragrant    **wooded**

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

2020 - Platter's SA Wine Guide - 4.5 stars  
2020 - Robert Parker Wine Advocate - 93+ points  
2020 - Tim Atkin SA Wine Report - 95 points  
2019 - Platter's SA Wine Guide - 5 stars  
2019 - Tim Atkin SA Wine Report - 95 points  
2019 - Syrah du Monde, France 2023 - Gold Medal  
2018 - Tim Atkin SA Wine Report - 95 points  
2018 - Platter's SA Wine Guide - 4½ stars  
2018 - IWSC 2020 - Silver Outstanding  
2017 - Tim Atkin - 94 points  
2017 - 2021 Decanter - Gold Medal  
2017 - Neal Martin - 91 points  
2017 - Robert Parker - 91 points  
2017 - Platter's SA Wine Guide - 4 ½ stars  
2016 - Tim Atkin SA Wine Guide - 94 points  
2016 - Platter's SA Wine Guide - 4 ½ stars

**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 50% new French oak barrels, 50% second fill  
Maturation Up to 25 years from vintage



### Hartenberg Estate

Stellenbosch

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www.hartenbergestate.com