wine.co.za
easiest way to buy wine

Hartenberg Merlot 2021

Deep, alluring ruby red, presenting a smoky nose with striking red fruits and enticing notes of liquorice. The palate is silky smooth, with taut, fine tannins reminiscent of a tightened bow. Flavours of tart cherries are layered with vanilla and a subtle savoury undertone. Decanting is recommended for immediate enjoyment, or cellar for 5 to 15 years to fully appreciate its evolution and complexity.

Merlot complements a range of dishes, from crispy panko-crusted pork served with a tangy mustard cream sauce to roasted tomato pasta with fresh basil and Parmesan. For a casual pairing, try a juicy beef burger layered with sharp cheddar, smoky bacon, and a hint of truffle aioli.



variety : Merlot | 100% Merlot
winery : Hartenberg Estate
winemaker : Carl Schultz
wine of origin : Stellenbosch
analysis : **alc :** 14.5 % vol **rs :** 1.8 g/l **pH :** 3.45 **ta :** 5.9 g/l
type : Red **style :** Dry **body :** Medium **taste :** Mineral **wooded**
pack : Bottle **size :** 750ml **closure :** Cork

2025 Fine Wine Awards - Silver
2021 Tim Atkin 93 points
2021 Platter's SA Wine Guide 4½ stars
2020 Tim Atkin 93 points
2020 Platter's SA Wine Guide 4½ stars
2019 Tim Atkin 93 points
2019 Platter's SA Wine Guide 4½ stars
2018 Tim Atkin 93 points
2018 Platter's SA Wine Guide 4½ stars
2017 Tim Atkin 93 points
2017 Platter's SA Wine Guide 4½ stars
2016 Michelangelo Awards 2019 Gold Medal
2016 Tim Atkin 93 points

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.

in the vineyard : The vineyards were given a green harvest at véraison to ensure evenly ripe fruit. Picking was decided by tasting, thereby ensuring optimal ripeness.

about the harvest: All grapes were handpicked and sorted in the vineyard

in the cellar : All grapes were 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 18 months in French oak, 40% new

Hartenberg Estate

Stellenbosch
021 865 2541
www.hartenbergestate.com