

Hartenberg Occasional Riesling 2023

Flinty aromas of apricot and orange blossom lead into a crisp palate where bright acidity balances the wine's inherent fruit sweetness. Flavours of lemon, lime, and a mix of stone fruits are complemented by a hint of honeycomb. Well-structured and refined, showing great precision

The rich, full flavours make the wine an ideal match to the full gamut of dishes that incorporate both East and West. The just, off-dry character can provide a foil for spicier white meat and fish dishes with the preference being for Thai spices. Also it will provide a fine match for Japanese food whether raw or cooked.

variety : Riesling | 100% Riesling

winery : Hartenberg Estate

winemaker : Carl Schultz

wine of origin : Stellenbosch

analysis : alc : 12 % vol rs : 8.38 g/l pH : 3.1 ta : 8.06 g/l

type : White **style :** Off Dry **body :** Light **taste :** Fragrant

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

2023 Platter's SA Wine Guide 4 stars

2020 Platter's SA Wine Guide 4 stars

2017 Platter's SA Wine Guide 4 stars

2012 Tim Atkin 92 points

The first release of the variety was the 1984 vintage and since that time our Rieslings have been recognized in South Africa as one of the "mustbuys". The style of the wine has been driven by a niche market which is in search of crisp, fresh Riesling, but also a subtle sweetness. Carl Schultz, the Hartenberg Cellarmaster, was fortunate to gain an intimate knowledge of the grape, learnt from the "father" of the variety in South Africa, Frans Malan and his son, Johan, during the time he worked at Simonsig Estate.

about the harvest: Green harvesting was carried out at véraison

in the cellar : This was followed by rigorous selection of each bunch, prior to picking, thereby ensuring that only sun-kissed and botrytised grapes were crushed. About 50% of the incoming grapes showed the positive presence of botrytis. The grapes were hand-picked at daybreak, de-stemmed, gently crushed and underwent 10 hours skin contact at 8°C followed by light pressing. The free-run juice was split from the press juice and fermented at 16-18 °C. The wine was given a filtration prior to bottling.

Maturation: Fully tank fermented to ensure a fresh style.



Hartenberg Estate

Stellenbosch

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