

Hartenberg Estate The Megan 2020

Bright ruby in colour, bursting with aromas of fresh cherries, blackberries, and lifted spice, layered with sage and lavender freshness. The palate is bright and juicy, echoing the same vibrant fruit and summer herbs. Fine, wellintegrated tannins add a satisfying crunch, carried by a fresh, lifted finish. Perfectly served at 16°C as a refreshing summer red.

Rustic terrines, charcuterie boards, and confit duck, as well as lighter fare like vegetable casseroles and grilled steak salad.

variety : Grenache | 79% Grenache, 11% Shiraz, 10% Mourvedre

winery : Hartenberg Estate

winemaker : Carl Schultz

wine of origin : Stellenbosch

analysis : alc : 14 % vol rs : 2.8 g/l pH : 3.36 ta : 5.7 g/l

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

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

2020 vintage - Tim Atkin MW - 93 points

2020 vintage - James Suckling (Top 100 Wines of SA 2024) - 93 points

ageing : Best enjoyed from 5 years after vintage, evolving for up to 15 years.

The Megan is a tribute to Megan Mackenzie, wife of Ken "Stork" Mackenzie whose family still owns Hartenberg Estate. Megan met Ken whilst still at school and, once time passed, they got married and so started a wonderful love story. Initially assisting in the family business, but also a celebrated harpist, Megan sowed the early seeds for the decision to later buy Hartenberg, whilst on their honeymoon vacationing in the Cape many years ago. Megan sadly passed away as a relatively young lady and Ken never remarried till his passing in 2003.

in the cellar : Barrel Ageing: 18 months in 30% new French oak barrels, balance on second and third.



Hartenberg Estate

Stellenbosch

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