

Hartenberg Riesling 2025

Bright citrus aromas of orange peel and zesty lime are lifted by gentle notes of jasmine and warm spice. The palate shows generous texture and mid-palate weight, balanced by lively acidity, with the vibrant citrus flavours carrying cleanly through to the finish.

Vegan fried rice and sushi highlight the wine's bright acidity and clean citrus line, while grilled salmon with fresh ginger brings a gentle richness that the Riesling lifts rather than overwhelms. Coq au Riesling is a classic pairing that mirrors the wine's aromatics, and it also works beautifully on its own as a refreshing aperitif.

variety : Riesling | 100% Riesling

winery : Hartenberg Estate

winemaker : Carl Schultz

wine of origin : Stellenbosch

analysis : alc : 12.5 % vol rs : 2.1 g/l pH : 3.16 ta : 6.1 g/l

type : White **style :** Dry **body :** Light **taste :** Fruity

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

ageing : Up to 10 years from vintage

One of only three noble white grape varieties globally. It has the smallest bunches and berries of all white varieties, thereby imparting immense flavour and concentration to the resultant wines. Added to this, is the distinction that few other white varieties are able to mature to their betterment, for decades, like the best global examples of Riesling are able to.

in the cellar : Fermentation: Tank fermented, matured on the lees



Hartenberg Estate

Stellenbosch

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