

Hartenberg Sauvignon Blanc 1998

Distinctive Hartenberg structure. Flavours are subtle as a result of the hot vintage with grassiness and some green pepper to the fore.

variety : Sauvignon Blanc | Sauvignon Blanc

winery : Hartenberg Estate

winemaker : Carl Schultz

wine of origin :

analysis : alc : 12.34 % vol rs : 2.9 g/l pH : 3.42 ta : 6.1 g/l

type : White



ageing : Will develop up to mid 2000, but drinks very well at present.

in the cellar : Picked at different sugar levels so as to provide more blending choices. The hot climate ensured that reductive methods were required from off-loading, through destemming and pressing. The juice was racked off after cold setting. It was then fermented dry for approximately 3 weeks at 18°C. Regular lees stirring (batonage) added complexity to the wine. The wine was stabilised and filtered pre-bottling.

Hartenberg Estate

Stellenbosch

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