

ESTD 1692

# HARTENBERG

WINE ESTATE



## CABERNET SHIRAZ

### 2015

In much the same way that many Bordeaux chateaux have their "second" wines this is ours. While specific vineyard blocks are dedicated to the blend to ensure consistency of character, grapes, which haven't quite cracked the nod for our Super Premium wines (due to our critical selection philosophy), find their way happily into this blend.

### AWARDS

2015 Vintage	90 points Tim Atkin
2015 Vintage	4 stars Platter's SA Wine Guide
2014 Vintage	90 points Tim Atkin
2014 Vintage	3 ½ stars Platter's SA Wine Guide
2013 Vintage	3 ½ stars Platter's SA Wine Guide
2012 Vintage	3 ½ stars Platter's SA Wine Guide
2011 Vintage	3 ½ stars Platter's SA Wine Guide
2010 Vintage	3 ½ stars Platter's SA Wine Guide
	90 points Robert Parker
2009 Vintage	3 ½ stars Platter's SA Wine Guide
2008 Vintage	4 ½ stars Wine Magazine (SA)
	3 ½ stars Platter's SA Wine Guide (2005)
2007 Vintage	3 ½ stars Platter's SA Wine Guide
Prev. vintages	UK Decanter Mag January 2006 – "SA's BEST VALUES"
	UK Decanter World Wine Awards 2006 – Bronze Medal

### FOOD MATCHING

The wine has the ability to grace all tables from those where fine cuisine is offered to those where companionship and relaxation are preferred. Pizza with all its various toppings (but not too much chilli), all traditionally prepared meat dishes (i.e. stews and grills), grilled or roasted game fish (ideally without a lemon based sauce) or for pudding. Pears in red wine (particularly if the red wine used is this wine!) will find a partner with this versatile wine. Alternatively the wine can be enjoyed on its own around the fire whilst trying to forget (or remember) "the one that got away"!

### TASTING NOTE

Vibrant red fruit, plums and cassis aromas from the Cabernet Sauvignon combine well with black pepper undertones from the Shiraz. The palate is brimming with crunchy fruit with soft tannins and a velvety finish

### TECHNICAL & PRODUCTION

Blend	48% Cabernet Sauvignon, 46% Shiraz, 3% Petit Verdot and 3% Mourvedre
Barrel Ageing	15months, (40% third fill and the balance in fourth fill French oak barrels)
Maturation	Up to 10 years from vintage
Alcohol	14.2 % by volume
Residual Sugar	2 g/l
Total Acid	6.1 g/l
pH	3.52

[www.hartenbergestate.com](http://www.hartenbergestate.com)

