

ESTD 1692

# HARTENBERG

FAMILY VINEYARDS

## CABERNET SAUVIGNON SHIRAZ 2016



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.

### TASTING NOTES

The most sold wine in the Hartenberg portfolio, now celebrating 25 vintages. Vibrant red fruit on the bouquet with hints of forest floor and spice. The palate reveals juicy fruit, soft gentle tannins and a lingering, elegant finish

### FOOD MATCHING

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 will find a partner with this versatile wine.

### PRODUCTION

Blend	51% Cabernet Sauvignon, 45% Shiraz, 3% Merlot & 1% Mourvedre
Barrel Ageing	12 months in French oak barrels
Maturation	Up to 10 years from vintage
Alcohol	14,42% by volume
Residual Sugar	2.6 g/l
Total Acid	6.2 g/l
pH	3.44

### AWARDS

2016 Vintage	90 points Tim Atkin
2016 Vintage	3.5 stars Platter’s SA Wine Guide
2015 Vintage	4 stars Platter’s SA Wine Guide
2014 Vintage	90 points Tim Atkin 3.5 stars Platter’s SA Wine Guide
2013 Vintage	3.5 stars Platter’s SA Wine Guide
2012 Vintage	3.5 stars Platter’s SA Wine Guide
2011 Vintage	3.5 stars Platter’s SA Wine Guide
2010 Vintage	3.5 stars Platter’s SA Wine Guide 90 Points Robert Parker
2009 Vintage	3.5 stars Platter’s SA Wine Guide
2008 Vintage	3.5 stars Platter’s SA Wine Guide (2005)

*Stellenbosch South Africa*

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