

ESTD 1692

HARTENBERG

FAMILY VINEYARDS

SAUVIGNON BLANC 2018

The block gets harvested over a number of days, not all at once, as is usually the case. Why? Well, typically, grapes don't all ripen at the same time, so we study each row.

The grapes were entirely hand-picked, between daybreak and mid-morning. Reductive winemaking methods were applied in making the wine. The grapes were gently crushed, followed by four hours of skin contact. After a cool, 2 week fermentation the wine spent four months on the primary lees, with a twice a month batonage. The wine was stabilized and filtered pre-bottling.

TASTING NOTES

Vibrant green in colour with fresh aromas of gooseberries, crushed nettle and white pear, combined with a medley of zesty citrus. Fresh acidity and green notes on the palate with a zesty finish.

FOOD MATCHING

Goats cheese - either baked, in a salad or on its own. Fish - whether it be baked, steamed, fried or served as a soup. Also, lime, coriander, light chilli and garlic when cooked with fish, chicken or vegetables.

PRODUCTION

Maturation	1 - 3 years from vintage
Alcohol	13.03% by volume
Residual Sugar	2 g/l
Total Acid	6.9 g/l
pH	3.18

AWARDS

2017 Vintage	90 points Wine Enthusiast
2015 Vintage	3.5 stars Platter's SA Wine Guide
2014 Vintage	3.5 stars Platter's SA Wine Guide
2013 Vintage	4 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
	90 points Robert Parker
2010 Vintage	4 stars Platter's SA Wine Guide
	89 points Robert Parker
	90 points Wine Pioneer
	4 stars Classic Wine Magazine (SA)
2009 Vintage	4 stars Platter's SA Wine Guide



Stellenbosch South Africa

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