

ESTD 1692

# HARTENBERG

FAMILY VINEYARDS

## SAUVIGNON BLANC 2022

*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 five months on the primary lees, with a twice a month batonage. The wine was stabilized and filtered pre-bottling.*

### TASTING NOTES:

A steely minerality is present on the bouquet, accompanied by orange blossom and gooseberries with hints of white pepper. The palate is creamy with flavours of crab-apple and gooseberries, balanced by a tart, lime zest like acidity.

### 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.

### TECHNICAL & PRODUCTION:

Maturation	1 - 4 years from vintage
Alcohol	13 % by volume
Residual Sugar	1,8 g/l
Total Acid	7,2 g/l
pH	3,27



*Stellenbosch South Africa*

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