

ESTD 1692

HARTENBERG

FAMILY VINEYARDS

SAUVIGNON BLANC 2023

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.

TASTING NOTES:

A steely minerality. Tropical hints of guava and passion fruit, a touch of white pepper, and zesty lemon and lime on the nose, intermingled with delicate floral and Granny Smith apple aromas. On the palate, it reveals flavours of peach and apricot, and a zippy acidity. Crisp and linear in structure, with a lingering finish. Set to develop beautifully.

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	13,5 % by volume
Residual Sugar	1,7 g/l
Total Acid	7,2 g/l
pH	3,26



Stellenbosch South Africa

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