

ESTD 1692

HARTENBERG

FAMILY VINEYARDS

SAUVIGNON BLANC 2024

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:

Pale straw in colour, this wine offers fragrant aromas of gooseberry, lemon, and lime. The palate is juicy, with zippy acidity, showcasing vibrant lime zest and passionfruit flavours. Enjoyable now, with the potential to cellar.

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	1,04 g/l
Total Acid	7,58 g/l
pH	3,23



Stellenbosch South Africa

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