

ESTD 1692

HARTENBERG

FAMILY VINEYARDS

SAUVIGNON BLANC 2020



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:

Asparagus, limes and orange blossom on the nose. The palate displays a whimsical wheat-grass character, lemon and limes, and gooseberries. The wine has a creamy texture that is balanced by a zesty 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 - 5 years from vintage
Alcohol	12,5% by volume
Residual Sugar	2.0 g/l
Total Acid	7,6 g/l
pH	3.22

AWARDS:

2019 Vintage	3.5 stars Platter's SA Wine Guide
2018 Vintage	3.5 stars Platter's SA Wine Guide
2017 Vintage	90 points Wine Enthusiast 3.5 stars Platter's SA Wine Guide
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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