

 $\bullet$  2008 vintage:  $3^{1/2}$  Stars in Platters SA Wine Guide (2011)

• 2007 vintage: 31/2 Stars in Platters SA Wine Guide (2011)

• 2006 vintage: 31/2 Stars in Platters SA Wine Guide (2007)

## A LOT MORE WINE THAN YOU'RE PAYING FOR.

Ssssssh! We won't tell if you don't, but this is a much better wine than its price would suggest.

In much the same way that many Bordeaux chateaux have their "second" wines, this has been ours since 1991. Specific vineyard blocks supply the major portion of the blend. However (due to our near fanatical selection criterea) there are always grapes grown for our Super Premiums which don't quite make the grade - grapes which then find themselves in this wine, often giving it a classier character than many wines double or triple the price.

Once the final blend was made for our 2008 vintage (a very good year for reds in Stellenbosch) the wine was taken to 100% small French oak, where it remained for twelve months.

Name: Cabernet Sauvignon Shiraz

Vintage: 2008

Blend: 52% Cabernet Sauvignon, 48% Shiraz

Awards: 2008 vintage - 3<sup>1</sup>/<sub>2</sub> Stars in Platters (2011)

2007 vintage -  $3^{1}$ <sub>12</sub> Stars in Platters (2011) 2006 vintage -  $3^{1}$ <sub>12</sub> Stars in Platters (2007)

**Barrel Ageing:** 12 months in 3<sup>rd</sup> & 4<sup>th</sup> fill French oak barrels

**Maturation:** Up to 5 years from vintage

**Alcohol:** 14.3% by volume

Residual Sugar: 2.1 g/l

**Total Acid:** 5.8 g/l

**PH:** 3.48

**Food Matching:** Grilled or roasted game fish (without a lemon based sauce), pizza (but not too much chilli), stews and grills, for pudding - pears in red wine (particularly if the red wine used is this wine).

**Tasting note:** The wine has richness and elegant fruit flavours, the fruit / oak balance is stylish and has a soft, smooth, silky "drink me" finish with good standtime and length.

**Independent tasting note:** "Enduring favourite. Smoky, plum aromas accessible berry fruit" Platters 2010



## What Cinderella Drank at the Ball.

At the 2005 Classic Wine Trophy competition, only ten Gold Medals were awarded by the French judges to  $325~{\rm red}$  wines.

Most of these wines were the crème de la crème their estates had to offer, many fetching up to R300 a bottle.

One wine, however, stole the show. And, much to everyone's astonishment, our 2003 Cabernet Sauvignon Shiraz fetched under R50 a bottle from the cellar door!

You see, if a wine has the name Hartenberg on its label, regardless of its price, it has to meet our uncompromisingly uncompromising standards of quality. It has to be the really good stuff.

So when you drink a Hartenberg, you know you'll always have a ball. Even after midnight.

ESTP 1692

HARTENBERG ESTATE WINES