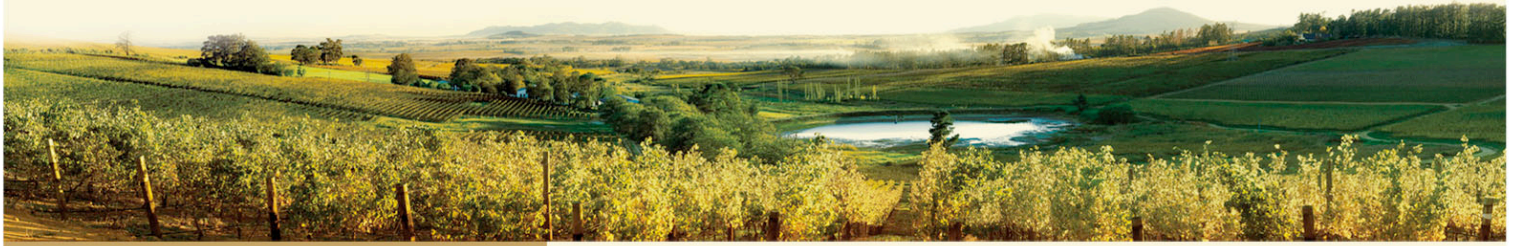


ESTD 1692
HARTENBERG
WINE ESTATE

STELLENBOSCH · SOUTH AFRICA



SAUVIGNON BLANC 2010

The block gets harvested over a number of days, not all at once, as is usually the case.

Why? Well, typically, grapes don't all ripen at the same time, so we study each row.

AWARDS

2010 Vintage	4 stars Platter's SA Wine Guide 89 points Robert Parker
2009 Vintage	Gold medal Concours Mondial Bruxelles 4 stars Platter's SA Wine Guide 4 stars Wine Magazine (SA)
2008 Vintage	4 stars Platter's SA Wine Guide

2010 was generally a cool harvest resulting in concentrated flavours. The grapes were entirely hand-picked, between daybreak and mid-morning. Then gently crushed, followed by four hours of skin contact. After a cool, 3 week fermentation the wine had eight months extended lees contact with weekly batonage. The wine was stabilized and filtered pre-bottling.

FOOD MATCHING

goats cheese salad, oysters with lime and ginger dressing, steamed fish

TASTING NOTE

On the bouquet, intense grassy, green fig aromatics show, as does aromas of tropical fruit. The palate has a vibrant, racy entry that follows through to a long creamy finish.

INDEPENDENT TASTING NOTE

"...vivacious bouquet of gooseberry, lime and a touch of asparagus that is crisp and well-defined. The palate is well balanced with a fresh, peppery entry, good acidity and a crisp, fresh gooseberry finish that is focused and vibrant." Robert Parker

TECHNICAL & PRODUCTION

Maturation:	Up to 3 years from vintage
Alcohol:	13 % by volume
Residual Sugar:	1.9 g/l
Total Acid:	7.6 g/l
pH:	3.28

With heart and soil

www.hartenbergestate.com