



CULTIVAR SHIRAZ '07



HARTENBERG
STELLENBOSCH
SHIRAZ 2007
Wine of South Africa

2007 vintage: Not yet rated
2006 vintage: 4 stars in Platters Guide, Gold Medal and Best New World Wine at Expovino, Switzerland.
2005 vintage: 4 1/2 stars in Platters Guide, Silver at Syrah du Monde (France)
2004 vintage: Gold at Syrah du Monde (France), 17/20 Jancis Robinson (USA)

WHAT'S THE STORY?

Grapes are picky

NAME: Shiraz

VINTAGE: 2007

AWARDS: 2006 Vintage 4 stars in Platter's Guide, Gold Medal and Best New World Wine at Expovino (Switzerland)
2005 Vintage: 4 1/2 stars in Platters Guide, Silver at Syrah du Monde (France), 17/20 Jancis Robinson (USA)

BARREL AGING: 22 months in 50% new, and 50% second fill, French Oak

MATURATION: 3 to 12 years from vintage

ALCOHOL: 14.5% by volume

RESIDUAL SUGAR: 1.8 g/l

TOTAL ACID: 5.7 g/l

PH: 3.56

FOOD MATCHING: Lamb chops on the braai lightly flavoured with rosemary, salt and pepper or Steak Florentine or wild mushroom risotto

TASTING NOTE: A voluptuous wine with rich concentrated spice, plumminess and bog, subtle tannins. Hartenberg's flagship cultivar, with enough credentials to fill a cabinet.

INDEPENDENT TASTING NOTE: "Juicy, polished, mulberry flesh bedded in supple tannins. Really tasty." Platters, 2009

They've got very specific soil tastes and highly individual climate needs. So, in order to get the very best from our hard-working bunch of Shiraz grapes, we allocate carefully selected areas of our vineyard to different levels of wine. That's not rocket science; it's winemaking 101.

Where we differ from the average is that when quality and quantity face-off, quality wins, every time.

So, if a certain row of vines planted in our super premium Shiraz vineyards doesn't quite make our strict grade (and when we say strict, we mean teacher-wielding-a-wooden-ruler strict), these top-notch grapes will go into our elegant estate Shiraz – yup, the very one you're reading about right here. That means that the wine that finds its way into the glass, is a combination of top-quality grapes from different soil types around the farm, each bringing their individual strengths and subtle flavour differences to the bottle. It's a bit like taking your taste buds on a mini-adventure around the Hartenberg estate!

Add to this two more facts: the gravelly soil found at Hartenberg is perfect for Shiraz and the 2007 vintage experienced lower temperatures and more cloudy weather (very good for this grape) - and you realize that the Hartenberg Shiraz 2007 is one seriously good valued bottle of vino.

"Hartenberg - probably the Cape's most consistently fine Shiraz producer" John Platter, Decanter Magazine - February 2011

