



2009/8 vintages: 4 Stars in Platter's SA Wine Guide
 2008 vintage: Gold Medal at Veritas
 2008/2007 vintages: SAA Premium Class selection

HARTENBERG'S NEXT BIG THING.

It seems the folk of Hartenberg have always been an easy-going bunch. If you do things just the way they like.

On Hartenberg Wine Estate, being unwilling to compromise must come with the territory. Both Cunraad Boin and Christoffel Esterhuizen were known for it when they first cultivated the land back in 1692. So was renowned elephant hunter, Paulus Keiser, during his tenure in the 1720's. Eleanor Finlayson was famous for it in the 1940's. And, goodness knows, Carl Schultz (our current winemaker) is a stickler for standards - just ask any staff member.

Curious, isn't it, this recurring trait? An unerring perfectionism? And why do the custodians of Hartenberg all seem to share it? Perhaps it's the magnitude of having this corner of heaven thrust into one's care? Or understanding the immense potential of the place and knowing the effort needed to realise it? Perhaps fate simply knows how to pick the right man (or woman) for the job?

We may never know. But we can all be grateful for it, if it means we get to drink wines of the calibre of the one featured on this page!

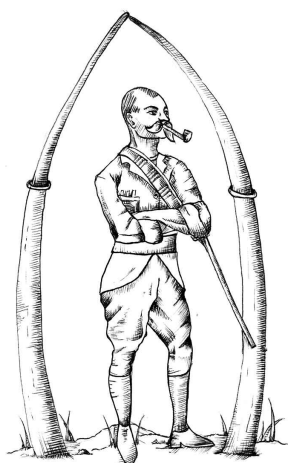


FIG. 32
 Paulus Keiser was a famous soldier and elephant hunter before he purchased Hartenberg in 1721.

Already famous for our world-beating Shiraz, it seems Chardonnay is Hartenberg's next showstopper. Having consistently scored 4 Stars in Platter's and/or Gold Medals at Veritas over the past few years, it's easy to be bamboozled by all the hype. But one sip of this 2008 Chardonnay confirms you don't have to know anything about wine to know when you're drinking the good stuff.

Made from five different clones, grapes were picked in the early morning by hand over the course of a week. Then they were crushed and immediately pressed and inoculated with three different yeast strains in the tank, without having any skin contact. After being transferred to "House Toast" French oak barrels for fermentation, the wine was stirred twice monthly for the first six months, then monthly thereafter. Our Chardonnay is always bottled in Summer, after filtering.

We love this wine. We hope you do too.

Name:	Chardonnay
Vintage:	2008
Awards:	2009/2008 vintages: 4 Stars – Platter's SA Wine Guide 2008 vintage: Gold Medal at Veritas 2008/2007 vintages: SAA Premium Class selection
Production:	41 109 bottles
Barrel Ageing:	11 months in 33% new, 22% second fill and 44% third fill "House Toast" French oak
Maturation:	To 5 years from vintage
Alcohol:	13.8% by volume
Residual Sugar:	2.55 g/l
Total Acid:	6.35 g/l
PH:	3.5

Food Matching: Cream-based foods, smoked chicken or duck, seared tuna.

Tasting Note: Hartenberg's flagship white. Buttery, complex, and bursting with aromas of citrus. Long lingering flavours with an unmistakably toasty oak finish.

Independent Tasting Note: "Marries creamy vanilla oak with brisk lemon aromas/flavours, hint mint, savoury complexity on finish" – Platters (2010)

