

ESTD 1692

# HARTENBERG

WINE ESTATE

THE STORK 2007

**PLATTER'S SA WINE GUIDE 2011:  
4 ½ Stars**

One of three Shirazes presently made at the Estate, this limited volume wine represents a vineyard selection of Shiraz from a specific site that is planted solely on clay-rich, deep, red soils – (“terra rossa –type”) – on the south eastern portion of the Estate. These soils are of decomposed Table Mountain Sandstone origin and have a very fine texture. (The vineyard ripens a full month later than our Gravel Hill site. This later ripening is due to the soils greater depth (i.e. cooler soils) and the site itself being a little cooler . The flavour characteristics of the wine have black fruit, violets and cherries dominant (against the pepper and spicy minerality of the Gravel Hill.)

The grapes for the 2007 Stork were hand picked on March 16th, the bunches were de-stemmed and 20% of the juice was drawn off. The mash was cold soaked for two days. A Rhone-sourced yeast was inoculated . Fermentation took place at 28° Celsius. Fermentation and the consequent maceration on the skins took a total of sixteen days. The wine went to barrel to complete malolactic fermentation.

**AVERAGE SUGAR AT PICKING**

26,5°Balling. In the lead - up to picking, the fruit was tasted twice daily and the decision to pick was made by tasting.

**YIELD**

6,4 tonnes per hectare

**OAK MATURATION**

100% New French oak (all 225 litre)

**TIME IN OAK**

26 months

**BOTTLING DATE**

June 2009

**RELEASE DATE**

**December 2010**

**RECOMMENDED MATURATION**

Five to Fifteen(for the patient) years from vintage.

**ANALYSIS**

**Alcohol** 15,54 % by volume

**Residual Sugar** 2.3 g/l

**Total Acid** 5.58g/l

**pH** 3.51

The Stork Shiraz honours the late Ken Mackenzie, pilot, businessman, farmer and benefactor. Stork was Ken's Second World War nickname (as he was a Spitfire pilot tall with long thin legs ) and Hartenberg Shiraz the tippie of choice.

A footnote: Shiraz has been grown successfully at the Estate since the 1960's when it was originally released under the Montagne and Bertrams labels. The Hartenberg name was launched with the 1978 vintage ,but Shiraz has always been the variety synonymous with the property over the years.

2003 vintage: Four and a half stars – Platters Wine Guide

**2004 vintage: Five stars – Platters Wine Guide**

**2005 vintage: Five stars – Platters Wine Guide**

**2006 vintage: Four and a half stars – Platters Wine Guide**

**2007 vintage: Four and a half stars - Platters Wine Guide**

2011 Platters Wine Guide ;” Most immediate of the Shiraz “Royal Flush”,from clay soils,big in all respects,ripe red pimento fruits,sturdy oak vanilla “

[www.hartenbergestate.com](http://www.hartenbergestate.com)