

ESTD 1692  
**HARTENBERG**  
WINE ESTATE

STELLENBOSCH · SOUTH AFRICA



## RIESLING 2012

### AWARDS

2012 Vintage	4 stars Platter's SA Wine Guide
2011 Vintage	4 stars Platter's SA Wine Guide
2010 Vintage	Gold medal Riesling du Monde Strasbourg
2012 Vintage	Gold Medal Veritas 2012 (SA)
	4 stars Platter's SA Wine Guide, 91 points

Planted on loamy, clay-rich, Avalon soils. Harvested entirely by hand, at daybreak, to respect the delicateness of this variety. Bunch & berry sorting happened in the vineyard, thereby ensuring that only the healthiest grapes arrives at the cellar. About 25% of the grapes showed positive presence of Botrytis.

### TASTING NOTE

The spicy richness on the nose gives way to a taut yet floral and fruity mid-palate that has both richness and complexity. The residual sugar is barely noticeable and if anything it contributes extra fullness and richness to the palate. This is a quality wine that offers great value and food-pairing versatility

### INDEPENDENT TASTING NOTE

"Flinty lime zest typicality of 2012 is toned by gentle sweetness of 10% botrytis portion. Pure & intense, with nectarine freshness. Never loses poise or focus. Lingers. " Platter 2014

### TECHNICAL & PRODUCTION

Alcohol	13.79	Total Acid	6.5 g/l
Residual Sugar	3.3 g/l	pH	3.34

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



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