



Hartenberg

A bold yet elegant South African Shiraz that captures the essence of Stellenbosch terroir with spicy depth and layered complexity.

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Shiraz 2017

Stellenbosch, South Africa

Region and Vineyards

Situated in the Bottelary Hills of **Stellenbosch**, Hartenberg Estate benefits from some of the most advantageous viticultural conditions in **South Africa**. The region enjoys a **Mediterranean climate** with warm, dry summers and cool, wet winters, moderated by breezes from the Atlantic Ocean. These cooling effects ensure a long ripening period, ideal for retaining acidity and aromatic complexity in Shiraz grapes.

Hartenberg's Shiraz vineyards are planted predominantly on deep, red, decomposed granite soils, which are well-draining and low in fertility—perfect for reducing vigour and intensifying berry concentration. The estate has been cultivating Shiraz since the **1970s** and is celebrated as one of the pioneering forces behind the variety's reputation in the country. Low yields and meticulous canopy management further ensure fruit quality and phenolic ripeness.

Winemaking

The 2017 vintage of Hartenberg Shiraz is vinified with precision and a nod to traditional craftsmanship. Fermentation is temperature-controlled to preserve primary fruit aromas while allowing for adequate extraction of tannin and colour. Post-fermentation maceration enhances structure and depth.

Aged for **21 months** in **French oak barrels** (30% new, 40% second-fill, balance third-fill), the oak regimen contributes finely integrated spice, subtle vanilla, and structure without overpowering the fruit. The final composition includes **14.0% alcohol**, **2.1 g/L residual sugar**, **5.9 g/L total acidity**, and a **pH of 3.42**—balanced and built to age gracefully.

Alcohol :14,00 %

Composition: 100% Syrah



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Tasting Notes

- **Color:** Deep ruby core with a garnet rim, indicating both concentration and evolution.
- **Aroma:** Layers of black fruits—blackberry, plum, and cassis—intertwine with sweet spices such as clove and cinnamon. With air, the bouquet evolves to reveal savoury nuances reminiscent of cured meat and umami.
- **Palate:** Full-bodied and structured, showcasing dark berry compote and savoury biltong flavours. The tannins are fine-grained yet assertive, leading to a persistent, spicy finish.

Did you know?

Hartenberg is one of **South Africa's oldest family-owned producers of Shiraz**, with a legacy spanning over five decades. The estate was also one of the first to bottle a single-vineyard Shiraz under its celebrated **Gravel Hill** label, helping to define the country's modern identity for this noble grape.

Wine Pairing Ideas

- **Karoo lamb chops:** The gamey richness of lamb harmonizes beautifully with the wine's dark fruit and savoury spice.
- **Beef burger with grilled cheddar:** A bold pairing where umami and fat are mirrored by the wine's tannins and structure.
- **Mushroom risotto:** Earthy, creamy notes of the risotto are elevated by the Shiraz's biltong and spice undertones.
- **Braised beef short ribs:** The wine's grip and spice stand up to the dish's richness and depth.



Robert Parker (RP) : **87 Points** (2016)

A softer style with red fruits, the 2016 Shiraz has aromas of dark cherry, cinnamon and black raspberry with subtle black spices in the glass. Medium to full-bodied, the core of the expression is delineated, but the wine ends a little flat with a quick finish. There is a soft oaky flavor that builds in the aftertaste and makes this wine a touch more appealing.

