Hartenberg

For lovers of expressive, spice-laden reds, The Megan 2018 offers a compelling Stellenbosch interpretation of the classic GSM blend, uniting concentration, finesse and outstanding ageing potential in one bottle.

ESTD 1692
HARTENBERG
WINE ESTATE
STELLENBOSCH·SOUTH AFRICA

Alcohol :14,00 %

Composition: 81% Syrah, 13% Grenache, 6% Mourvèdre

The Megan 2018

Stellenbosch, South Africa

Region and Vineyards

The Megan 2018 comes from **Stellenbosch**, South Africa's flagship fine-wine region, specifically the northern slopes of the Bottelary Hills about 12 km north of Stellenbosch town. Here, a Mediterranean climate with warm, dry summers and cool, wet winters is moderated by Atlantic ocean breezes, allowing a long, even ripening season. This extended hang-time helps Syrah, Grenache and Mourvèdre reach full phenolic ripeness while retaining freshness and aromatic nuance.

Hartenberg's vineyards for The Megan are rooted in **red gravel** and decomposed granite at around **250 metres** altitude, soils that drain freely and naturally limit vine vigour, concentrating flavour and structure in the berries. The warm, stony topsoils radiate heat back into the canopy at night, enhancing ripeness for Syrah, while the underlying granitic profiles contribute refined tannins and a subtle mineral backbone. Bottelary Hills is renowned for characterful red wines, and Hartenberg, founded in **1692**, is considered one of the area's benchmark estates, particularly for site-expressive Syrah.

Winemaking

The Megan 2018 is a Rhône-style red blend composed of **81% Shiraz (Syrah), 13% Grenache and 6% Mourvèdre** from estate vineyards in Stellenbosch. The varieties are selected to echo the southern Rhône model: Syrah providing colour, structure and dark fruit, Grenache lending lifted red fruit and perfume, and Mourvèdre adding depth, spice and a savoury undertone. Together, they create a full-bodied, complex wine with both immediate charm and serious ageing potential.

Post-fermentation, the wine is **aged for 18 months in 225-litre French oak barrels**, 40% of which are new. This carefully judged oak regime layers in notes of vanilla, cedar and sweet baking spice without masking the purity of the fruit. The final wine sits at **14% alcohol**, with a total acidity of **6 g/L**, giving a generous yet balanced profile and the structure to age gracefully for up to **25 years** from vintage under proper cellaring. The result is a polished, harmonious blend where fine-grained tannins, ripe fruit and subtle oak integration are very much at the forefront.

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Tasting Notes

- **Color**: Deep garnet red with a vibrant ruby rim, indicating concentration yet still youthful energy in the glass.
- **Aroma**: Expressive nose of blackberries and dark plums wrapped in notes of violet, anise and sweet baking spices, evolving towards leather, vanilla and a gentle peppery lift with air.
- **Palate**: Rich and mouth-filling yet refined, showing ripe black and red berry fruit, hints of dark chocolate and savoury spice. The tannins are velvety but firm enough to frame the fruit, leading into a long, elegant, gently warming finish with lingering notes of black pepper and fine oak.

Did you know?

Hartenberg is one of South Africa's **oldest** wine estates, with origins dating back to 1692. The Megan is named in honour of a key member of the family behind the modern estate, forming part of a trio of flagship wines that pay tribute to significant figures in Hartenberg's story. Alongside icons such as The Stork and The Mackenzie, The Megan showcases the property's mastery of Syrah-based blends and its Bottelary Hills terroir. Today, cellar master **Kelsey Ney** continues the work of long-time winemaker Carl Schultz, while the estate pursues **regenerative viticulture** under the guidance of Wilhelm Joubert, preserving biodiversity and soil health for future generations.

Wine Pairing Ideas

- **Slow-roasted pork shoulder with herbs**: The wine's generous dark fruit and spice resonate beautifully with caramelised pork crackling and savoury herb rubs, while its acidity cuts through the richness of the meat.
- **Roast lamb with Mediterranean vegetables**: Lamb's natural sweetness and slight gaminess are complemented by Syrah's peppery notes and Mourvèdre's savoury depth, with roasted peppers and aubergine echoing the wine's smoky, spicy nuances.
- **Rib-eye steak with peppercorn jus**: The Megan's firm but polished tannins and full body stand up effortlessly to a well-marbled rib-eye, while its black fruit, oak spice and pepper notes mirror a classic peppercorn sauce.
- **Aged hard cheeses (Comté, mature cheddar)**: The wine's concentration and subtle savouriness pair elegantly with nutty, crystalline cheeses, the tannins softening against the fat and salt to reveal an extra layer of fruit sweetness.

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Robert Parker (RP) : 91 Points (2018)

Set to be released later this year in the fall, the 2018 The Megan is a blend of 81% Syrah, 13% Mourvèdre and 6% Grenache. Beginning with an almost opaque center with electric pink and purple highlights at the edge, the nose is vibrant, juicy and lifted with healthy and ripe blackberries, spiced blueberries and dark cherry and plum. Medium to full-bodied, the palate is broad and expressive, unpacking and evolving with layers of finesse and complexity across the mid-palate. With a lifted and expressive flavor profile, elegant oak tones of vanilla, cinnamon and vanilla sway on the long, lingering finish that continues to pleasure with persistence. It's a delicious, focused and delineated wine. Give it a try. The wine spent 18 months in clay, amphora, foudre and barrique. Only 2,800 bottles were filled