

Our Hôme Blend.

Drink at home, beside the fireplace, beloved cat on lap. Some have a house wine, we call Finn our home wine.

FINN 2022

R H Ô N E B L E ND (90 points, silver for Trophy Wine Awards 2023 by Investec and 93 points and placing Top 10 for the Prescient Signature Red Blend Report 2023 by Winemag.co.za)

Finn is our latest addition to the Harry Hartman family. A well-liked blend of Shiraz, Grenache and Cinsaut. A wine to always have available since it's suitable for every occasion. Very accessible everyday wine, but stands firmly as a food wine.

TASTING NOTES

Delicious. Surefooted, charming and irresistible. Everybody wants a companion who will never disappoint you, and this red offers just that - serious enough to enjoy with food and delectable on its own. Finn is a wine everybody wants to come home to - rewarding your palate with bagsof flavour as expected from a blend of 64% Shiraz, 19% Grenache Noir and 17% Cinsaut. This wine is a beautiful bright lively, light bodied wine with aromas of cherry, raspberry and fresh red fruits. Touches of spice and smoky nuances add to its complexity. The gentleness of its tannins and firm alcohol gives a smooth, lingering mouthfeel. Enjoy right now, slightly chilled.

VIN TAGE CONDITIONS

The Shiraz grapes are sourced from Stellenbosch and Cederberg, Grenache Noir from Piekenierskloof and Cinsault from Swartland. The soils are a combination of Tafelberg sandstone, granite, shale and ferricrete laterite.

VINIFIC ATION

Only native yeast and bacteria is used during vinification. Two pumpovers are done per day. The wine spends only twoto three weeks on the skins. Most 225L barrels - cooperage including Saury, Francois Freres, Gilllet, Taransaud, Boutesand Sequin Moreau - are used for maturation of 11months.

COMPOSITION Shiraz 64% | Grenache Noir 19% | Cinsaut 17%

ORIGIN Western Cape
PRODUCTION VOLUME 2625 Litres

ALC 13.6% | RSg/l 1.6 | TA 4.7g/l | pH 3.80 | VA 0.67

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