

gravel hill

GRAVEL HILL SHIRAZ 2014

This wine is certainly about a sense of place.

The Gravel Hill terroir consistently provides a Shiraz that is unique in character, quality and expression.

AWARDS

2014 Vintage	95 points Tim Atkins MW
2014 Vintage	4 ½ stars Platter's SA Wine Guide
2013 Vintage	Syrah du Monde Gold medal
2013 Vintage	5 stars Platter's SA Wine Guide
2012 Vintage	Decanter Gold medal
2012 Vintage	91pts Robert Parker
2011 Vintage	94pts Tim Atkin SA Wine Report June 2016.
2010 Vintage	94pts Tim Atkin SA Wine Report - June 2015,
2010 Vintage	Robert Parker 94 points
2010 Vintage	4 ½ stars Platter's SA Wine Guide
2009 Vintage	4 ½ stars Platter's SA Wine Guide
2008 Vintage	Gold Medal Syrah Du Monde 2013
	4 ½ stars Platter's SA Wine Guide
	94 points Tim Atkins MW
2007 Vintage	4 ½ stars Platter's SA Wine Guide
2006 Vintage	91 points Robert Parker, 92 points Wine Spectator
	5 stars Vic Harrington (Canada), 94 points Wine
	Pioneers (USA), 4 ½ stars Platter's SA Wine Guide
2005 Vintage	92 points Wine Spectator, 4 ½ stars Platter's SA Wine
	Guide

Since Carl's first vintage at Hartenberg in 1993 he realized the distinct difference in the character and quality of a parcel of Shiraz vineyard at the lower end of the Estate. These vines produce very few bunches per vine of quality grapes with extraordinary characteristics.

All these elements make for a unique red wine, the Gravel Hill Shiraz.

FOOD MATCHING

Fillet of kudu with a red wine jus, rare roast sirloin, wild mushroom risotto

TASTING NOTE

The Hartenberg flagship wine and long-standing SA Shiraz classic. Bursting spice, plums and violets on the bouquet – the signature aromatics of this vineyard. The elegant palate reveals cherry, fruit pastilles, ripe plums and savoury flavours. The wine ends with fine-grained tannins, so typical of the stony Gravel Hill site

TECHNICAL & PRODUCTION

Soil	Concentrated red (ferrous) gravel stone known as koffie-klip
Barrel Ageing	21 months in 100 % new French Oak (225 li)
Alcohol	13.77 % by volume
Residual Sugar	2.8 g/l
Total Acid	5.3 g/l
pH	3.45

