

# gravel hill

ESTD 1692

HARTENBERG

FAMILY VINEYARDS

## GRAVEL HILL SYRAH 2015

This wine is certainly about a sense of place.

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

### AWARDS

2015 Vintage	96 points Tim Atkin MW
2014 Vintage	95 points Tim Atkin MW 4 ½ stars Platter's SA Wine Guide
2013 Vintage	Syrah du Monde Gold medal 5 stars Platter's SA Wine Guide
2012 Vintage	Decanter Gold medal 91pts Robert Parker
2011 Vintage	94pts Tim Atkin SA Wine Report June 2016
2010 Vintage	94pts Tim Atkin SA Wine Report - June 2015 Robert Parker 94 points 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 Syrah.

### 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 Syrah classic.

On the bouquet umami, Karoo shrub, wood spice, violets and perfumed notes. The palate shows beautiful elegance with layers of black and red fruits. The wine ends with a vein of fine-grained tannins, so typical of this site.

### TECHNICAL & PRODUCTION

Soil	Concentrated red (ferrous) gravel stone known as koffie-klip
Barrel Ageing	19 months in 90 % new French Oak (225 li)
Alcohol	14.42 % by volume
Residual Sugar	1.9 g/l
Total Acid	5.8 g/l
pH	3.51

