

gravel hill

ESTD 1692

HARTENBERG

FAMILY VINEYARDS

GRAVEL HILL SYRAH 2017

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:

2018 Vintage	96 points Tim Atkin MW 4 ½ stars Platter's SA Wine Guide
2017 Vintage	95 points Tim Atkin MW
2016 Vintage	95 points Tim Atkin MW 5 stars Platter's SA Wine Guide
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 Atkin MW

Since Carl's first vintage at Hartenberg in 1993 he realized the distinct difference in the character and quality of a parcel of Syrah vineyard at the lower end of the Estate with extraordinary characteristics.

All these elements make for a unique red wine, shouting sense of place, true to terroir.

FOOD MATCHING:

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

TASTING NOTE:

The Gravel Hill 2017 is a wine that exudes sophistication and elegance from the very first sip. On the nose, it reveals a complex bouquet of violets, perfumed notes, smoke, cassis, dark berries, and forest floor, each aroma gracefully intertwining with the others. On the palate, the Gravel Hill 2017 continues to impress with its savoury tone and meaty intensity. The tannins are firm and assertive, indicating the wine's potential to age gracefully for decades to come. This is a wine that demands attention and rewards contemplation, with each sip revealing new layers of flavour and nuance.

TECHNICAL & PRODUCTION:

Soil	Kroonstad-concentrated red (ferrous) gravel stone known as koffie-klip
Barrel Ageing	19 months in 40% new French Oak barrels, 60% in 2 nd fill (225li)
Alcohol	14,5 % by volume
Residual Sugar	2,5 g/l
Total Acid	5,9 g/l
pH	3,51

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