

# gravel hill

ESTD 1692

**HARTENBERG**

FAMILY VINEYARDS

## GRAVEL HILL SYRAH 2019

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:

2019 Vintage	95 points Tim Atkin MW Decanter Gold medal
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 Atkins 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:

On the nose, it reveals underbrush and dried herbs, complemented by an intricate blend of savoury spices, cinnamon, and black pepper. Red fruits and berries dance harmoniously with subtle hints of coriander and smoke. On the palate, its initial elegance gracefully unfolds into a bold and vibrant expression of red berries intermingling with a rich tapestry of warm spice and earthy, savoury notes. With firm tannins promising great ageing potential, this wine is destined to evolve into an even more extraordinary masterpiece over time. Built to age to its betterment for up to 20 years from vintage.

### TECHNICAL & PRODUCTION:

Soil	Kroonstad-concentrated red (ferrous) gravel stone known as koffie-klip
Barrel Ageing	18 months in 50% new French Oak barrels, 50% in 2 <sup>nd</sup> fill (225li)
Alcohol	13,5 % by volume
Residual Sugar	1,5 g/l
Total Acid	6,1 g/l
pH	3,49

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