

gravel hill

ESTD 1692

HARTENBERG

FAMILY VINEYARDS

GRAVEL HILL SYRAH 2021

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:

2021 Vintage	96 points Tim Atkin MW
2020 Vintage	95 points Tim Atkin MW
	4 ½ stars Platter's SA Wine Guide
2019 Vintage	94 points Robert Parker Wine Advocate
	95 points Tim Atkin MW
	4 ½ stars Platter's SA Wine Guide
	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

Over the decades, a particular parcel of Syrah at the lower end of the Hartenberg Estate has consistently stood out for its extraordinary character and quality. Noted by then-winemaker Carl Schultz, this vineyard block has revealed a distinctive expression shaped by its unique soils, aspect, and microclimate.

These natural elements converge to produce a red wine that is unmistakably site-specific—shouting a sense of place and remaining true to its terroir.

FOOD MATCHING:

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

TASTING NOTE:

Delicate violets lift from the glass, underpinned by a lean, mineral edge from koffie-klip soils. The palate is expressive and textured, with layers of blueberry, pink pepper, and dry, earthy sandalwood. A long, evolving finish, with new nuances unfolding each time you return to the glass.

TECHNICAL & PRODUCTION:

Soil	Kroonstad-concentrated red (ferrous) gravel stone known as koffie-klip
Barrel Ageing	18 months in 60% new French Oak barrels, balance in second and third fill.
Maturation	Best enjoyed from 10 years after vintage, evolving for up to 25 years.
Alcohol	13,5 % by volume
Residual Sugar	3,3 g/l
Total Acid	5,9 g/l
pH	3,42

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