

gravel hill

GRAVEL HILL SHIRAZ 2010

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

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.

FOOD MATCHING

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

TASTING NOTE

Dark-centered, black-red and ruby rim. Elegant, black fruit with violets, cloves, smokiness and black pepper on the bouquet. The palate shows sweet ripe fruit, spicy oak, elegance and rich, dry tannins made for the long haul. The palate ends with a lingering, savory finish—all iron fist in velvet glove.

INDEPENDENT TASTING NOTE

“Fruit purity of 2010 ably framed by subtle violet, spice & pepper nuances. Layered, textured, elegant & refined, it speaks of its gravelly vineyard. Superbly smooth, with wonderful integration of all-new oak & fruit. Lithe yet restrained, one for the long haul.” John Platter 2015

TECHNICAL & PRODUCTION

Soil	concentrated red (ferrous) gravel stone known as koffie-klip
Barrel Ageing	18 months in 100 % new French Allier Oak (225 li)
Alcohol	13.7 % by volume
Residual Sugar	4.1 g/l
Total Acid	5.8 g/l
pH	3.37

