



gravel hill

GRAVEL HILL 2006

AWARDS

2006 Vintage	91 points Robert Parker 4 ½ stars Platter's SA Wine Guide
2005 Vintage	92 points Wine Spectator 4 ½ stars Platter's SA Wine Guide
2004 Vintage	93 points Wine Spectator 4 ½ stars Platter's SA Wine Guide
2003 Vintage	92 points Wine Spectator

The Story of The Gravel Hill Over the past thirty years, from a poor parcel of dry gravelly soil, a veritable giant in the wine world has grown. One of the first South African estates to separately vinify grapes from a particular terroir, winemaker Carl Schultz arrived at the farm in 1993 and soon agreed that "The Gravel Hill" site was special, with wine from its grapes far superior to that from other parts of Hartenberg. This incredible Shiraz, with its gritty and fanatical upbringing, is finally available to you.

FOOD MATCHING

Beef fillet with a subtle truffle sauce, rosemary lamb pie, mushroom risotto.

TASTING NOTE

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.

An iron fist in a velvet glove, Hartenberg's flagship red, previously only available at the Cape Winemakers Guild Auction. A dark centered, black-red and ruby rim with outspoken black fruit, violets, cloves, smokiness and black pepper on the bouquet. An elegant palate of sweet ripe fruit, spicy oak, and rich tannins ends with a lingering, savoury finish. A superb expression of Carl's towering abilities.

INDEPENDENT TASTING NOTE

"Ripe and dense, but nicely refined, with stylish Kona coffee and mulled currant and loganberry fruit notes laced with melted licorice snap and spice. Liberally toasted, but integrated on the long, smoldering finish." James Molesworth

PRODUCTION

Barrel Ageing	22 months in 100 % new French Oak (225 li)
Maturation	Up to 20 years from vintage
Alcohol	14.5 % by volume
Residual Sugar	2.1 g/l
Total Acid	5.93 g/l
pH	3.52

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