

The Story of gravel hill

2004 vintage - 93 points - Wine Spectator (USA)
2003 vintage - 92 points - Robert Parker (USA)
2002 vintage - 92 points - Robert Parker (USA)
Longest running wine at Cape Winemakers Guild Auction (14 years)

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, wine from the small and highly unusual "gravel hill" was first bottled in 1978 under the "Montagne" label.

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.

But the opportunity to showcase the site on its own only arose after Carl was invited to join the Cape Winemakers Guild a couple of years later. As a condition of membership, he had to produce a small quantity of wine for sale at the annual CWG Auction. Consequently, the 1995 vintage from the site was named and bottled for the first time as "The Gravel Hill Shiraz" and sold at the 1997 auction - the first of fourteen vintages to be sold there.

Before even becoming commercially available, accolades for The Gravel Hill already include it earning the highest price for any Shiraz at the 2007 CWG Auction (average R580 per bottle) and the second highest price for any wine at the auction ever. After fourteen years, it is also the longest running wine at the CWG Auction.

Now this incredible Shiraz, with its gritty and fanatical upbringing, is finally available to you. And we really hope you enjoy it!



A STORY OF GRIT AND GRACE

The core of the now phenomenal reputation of the Gravel Hill Shiraz is locked into the site's unique geology. On the surface, there appears to be very little soil as we know it. Instead a 40 cm thick covering of brown ferrous stones is undermined by a fine clay layer, stretching down a few metres.

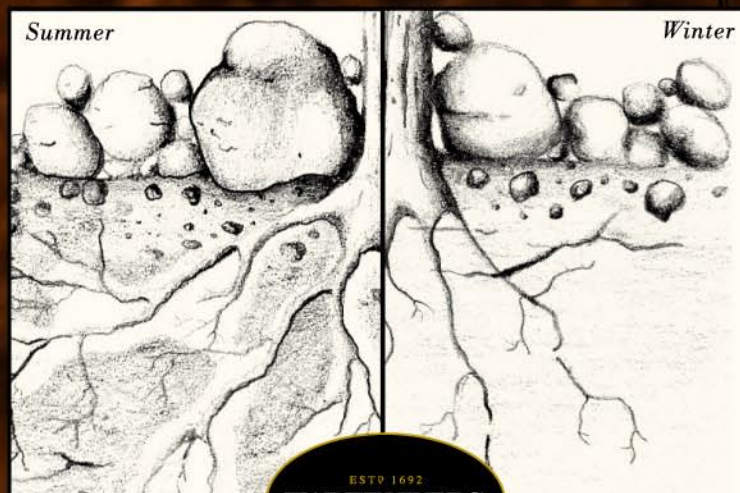
As the winter rains dissipate and the soil dries out, the subsoil clay cracks, and any water filters through the gravel and collects in the clay fissures, serving as the vines' water reservoir. As the season ends and the wetness of winter arrives, the clay swells, whereby pruning the roots buried inside it, and limiting the vigour of the vines.

Name: Gravel Hill Shiraz
Vintage: 2005
Barrel Aging: 19 months in 100% new French Nevers Oak
Maturation: 5 to 15 years from vintage
Alcohol: 14.7 %
Residual Sugar: 1.8 g/l
Total Acid: 5.7 g/l
PH: 3.5

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

Tasting Note: 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 Schultz's towering abilities.

Independent Tasting Note: Not yet tasted.



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