

Hartenberg Gravel Hill Shiraz 2006

Dark-centered, black-red and ruby rim. Outspoken, 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!

variety : Shiraz | 100% Shiraz

winery : Hartenberg Estate

winemaker : Carl Schultz

wine of origin :

analysis : alc : 14.8 % vol rs : 2.1 g/l pH : 3.52 ta : 5.93 g/l

type : Red

pack : Bottle **closure :** Cork

ageing : Drink 2011 - 2016.

in the vineyard : The "Gravel Hill" is from a specific vineyard area located on the lower Northern slope of the Estate. The "soil" in the first 50cm consists of a high concentration of red ferrous stone pebbles, resembling percolated coffee granules. This is under-laid by a deep, finely-grained clay subsoil. The clay dries in the summer and gradually, deep cracks form. Water from periodic rainfall collects in these fissures, acting as below-ground reservoirs for the vine roots as they descend to seek out the moisture. With the approach of the winter rains at season's end, the clay swells and naturally trims off the once-feeding roots.

about the harvest: Picked at 26.5° Balling

in the cellar :



Hartenberg Estate

Stellenbosch

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www.hartenbergestate.com