

Hartenberg Gravel Hill Syrah 2020

Opens with a warm spice profile that evolves into bright plum, complemented by touches of forest floor and perfumed botanicals. The structure is built to last, with a silky entry and wellintegrated, fine tannins. Flavours of savoury spices such as cumin and nutmeg give way to layers of plum and blackcurrant. A welcome addition to any cellar, this wine will improve with age and can be cellared for up to 25 years from vintage.

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

variety : Shiraz | 100% Shiraz

winery : Hartenberg Estate

winemaker : Carl Schultz

wine of origin : Stellenbosch

analysis : alc : 14.0 % vol rs : 1.5 g/l pH : 3.49 ta : 6.0 g/l

type : Red **style :** Dry **body :** Full **taste :** Herbaceous **wooded**

pack : Bottle **size :** 750ml **closure :** Cork

ageing : Up to 25 years from vintage.

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. Since Carl's first vintage at Hartenberg in 1993 he realized the distinct difference in the character and quality of a parcel of Syrah vineyard at the lower end of the Estate with extraordinary characteristics. All these elements make for a unique red wine, shouting sense of place, true to terroir.

in the vineyard : Soil Kroonstad-concentrated red (ferrous) gravel stone known as koffie-klip

in the cellar : Barrel Ageing: 18 months in 30% new French Oak barrels, balance in 2nd fill



Hartenberg Estate

Stellenbosch

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