



## HILL OF GRACE 1999

### *Grape Variety*

100% shiraz grapes from pre-phylloxera material brought from Europe by the early settlers in the mid 1800s and grown in the Eden Valley wine region.

### *Background*

Hill of Grace is a unique delineated single historic vineyard. The famous century-old Hill of Grace vines were planted around the 1860s by an ancestor, Nicolaus Stanitzki, in rich alluvial soil in a shallow fertile valley just north-west of the winery. The vineyard lies opposite a beautiful old Lutheran Church, built of local field stone, which was euphoniously named Gnadenberg, meaning 'Hill of Grace'.

### *Vintage Description*

The latter part of spring led into one of the hottest summers on record, with virtually no rain. The drought conditions resulted in smaller berry size producing spicy, dark intense reds. Tropical cyclones Elaine and Vance brought unseasonal rains in mid March, causing widespread botrytis problems requiring careful handpicking. 1999 proved to be another challenging vintage for Eden Valley although the final quality results were outstanding.

### *Wine Description*

Very deep opaque crimson in colour. Complex aromas of roast meats, spices, bacon, tar, prunes, plums and blackberries, with hints of anise, mint, earth and exotic spices. New characteristics emerge each time you return to the glass. Sweet rich complex, concentrated and dense with chewy textured tannins; very long and memorable.

### *Cellaring Potential*

Exceptional vintage, optimum year 2014. Decant before serving.

### *Serving Idea*

Roast goose.

### *Technical Data*

Harvest date:	17 March
Alcohol:	14.3%
pH	3.3
Acid:	6.2 g/L