



TASTING NOTES

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

Good winter and spring rains continued on to our hottest summer on record. Occasional timely thunderstorms offered a few millimetres of wonderful refreshing rain. Vintage began two to three weeks early providing only average yields but exceptional reds.

HILL OF GRACE 2001

Grape Varieties

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.

Wine Description

Very deep crimson in colour. The concentrated aromas are sweet, ripe and spicy with plums, prunes and blackberries complexed by hints of tar, anise, cedar and bacon. The rich, complex palate is dense, exotic and concentrated with black fruits. Beautifully balanced with great texture, excellent depth and length, finishing with soft velvety tannins.

Cellaring Potential

Excellent vintage, drink 2005 to 2012+

Serving Idea

Saddle of venison with roast parsnips and beetroots.

Technical Data

Harvest date: 9-18 April
Alcohol: 14.3%
pH 3.47
Acid: 6.3g/l