



FOREST HILL
VINEYARD

2019 Highbury Fields Shiraz

VINEYARD

Forest Hill Vineyard, Mount Barker East, and Frankland River

GROWING AREA & SOILS

Forest Hill, East & South-West Mount Barker. Northern Frankland River in Great Southern. Gravel to heavy ironstone, loams over clay.

BLEND

94% Shiraz & 6% Malbec

HARVEST

18th March to 8th April 2019

TECHNICAL

pH: 3.55, TA: 5.75 g/L, Alcohol: 14%

WINEMAKING

Our Shiraz was picked then de-stemmed into a combination of small open fermenters, maintaining as many whole berries as possible. In addition, we also filled small vessels for 100% whole bunch fermentation (small percentage of final blend). Fermenters were pumped over or plunged by hand twice a day; temperature was held around 25°C. The wine was then pressed to Burgundian oak ranging in size from 225L to 600L with less than 10% new for Malo-lactic fermentation, allowing a soft integration of the grape and oak tannins. The wine was blended and bottled after 12 months.



VINTAGE NOTES

The 2019 growing season in Mount Barker was dry but mild. It began with one of the driest winters on record and continued through to harvest with the exception of some good rainfall in August (169mm) and an important 48mm in November. Summer was again dry although with moderate day time temperatures and few days exceeding 30°C. Some welcome rain in March (24mm) helped maintain ripening in our red varieties. The mild temperatures meant harvest dates were generally a little later across most varieties especially the whites. A very low yielding vintage.

TASTING NOTES

Bright purple hues. Lifted aromas of black fruits, dried flowers and subtle spice. Flavours of blackberry, plums and spice. Medium bodied but dense with ripe tannin and well balanced natural acidity.