

Hard Hill Road Shiraz

Region

Great Western, Victoria, Australia.

Winemaking philosophy

Grown in our close-planted blocks our Hard Hill Road vineyard in Great Western, these Shiraz grapes were vinified in small batches and fermented as whole berries and whole bunches. We hand-plunged the fermentations only twice per day, and once the fermentation was complete the wine sat on its skins for another month before gentle pressing in a small hand-operated basket. The wine then rested in French and American 500L puncheons for 18 months.

Tasting notes

Built to last, this Shiraz has a tightly woven fabric of intense flavours including blackberry, liquorice, dark chocolate and black pepper. Secondary notes of tar, gunsmoke and cured meats add an element of the exotic, and sit comfortably atop a fine tannin backbone. The underlying structure is refined and complex, providing for a long and evolved finish.

Cellaring potential

This Hard Hill Road wine is built to last. Although, it already presents a seamless balance of fruit depth and tannin, it will continue to entwine all aspects of its personality and gain further complexity with decades of cellar time.

Technical data

Harvested in late March and early April

Cellaring Potential of 20 years +

Alcohol – 14.5%

Total Acidity – 6.5 g/L

3.6 pH

