

Hard Hill Road Durif

Region

Great Western, Victoria, Australia.

Viticultural influences

Low yielding vines combined with cool autumn nights result in Hard Hill Road grapes that display a full degree of ripeness whilst retaining their characteristic complex structure. These conditions conspire to produce an elegant, rich and balanced Hard Hill Road wine that displays a full spectrum of dark berry flavours.

Winemaking philosophy

Grown on our Hard Hill Road vineyard in Great Western, these Durif grapes were hand-picked and fermented in small batches. We employed low-intervention winemaking techniques including some whole bunch fermentation, hand plunging and extended maceration. After about three weeks on skins, the wine is gently pressed before being aged in 500L American puncheons for 18 months.

Tasting notes

The initial impression of this Durif is a tight and compact structure that holds a myriad of aromatic flavours close to its heart. However, with time in the glass, the wine readily unwinds to display a warm, generous and aromatic character. Primary flavours of cassis, blueberries, anise and the wonderfully floral elements of violets and rose petals float from the glass. The tannins are rich and evolve into the late palate providing a long, lively 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 April

Cellaring Potential of 20 years +

Alcohol – 14.5%

Total Acidity – 6.25 g/L

3.65 pH

