



A . T . R I C H A R D S O N

HARD HILL ROAD

Close-Planted Shiraz

Region

Great Western, Victoria, Australia

Winemaking

Grown in our close-planted blocks on our Hard Hill Road vineyard in Great Western, our Close-planted Shiraz is of an intensity and richness unique within the Grampians region. The vines in our most densely spaced block are planted only 600mm apart, resulting in about 14,000 vines per Ha. The common planting density is about 2200 vines per Ha. These Shiraz grapes were vinified in small batches and fermented as mostly whole berries and whole bunches. The fermentation commenced with natural yeast, and after a week, inoculated yeast was added, and the fermenters were sealed and hardly touched for the final four weeks of skin contact. After gentle pressing, 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, gun smoke and cured meats add an element of the exotic which sits comfortably atop a fine tannin backbone. The underlying structure is refined, and complex, with layers of flavours providing a rich, 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 structure, 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
Bottled in December the following year
Cellaring potential of 20+ years
14.5 % Alcohol | 3.6 pH | 6.5 Total Acidity
Less than 150 Dozen Produced

