



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

HARD HILL ROAD

Mule Variation

Region

Great Western, Victoria, Australia

Winemaking

Inspired by the Tom Waits album of the same name, our Mule Variation is a blend of our most enigmatic red varieties: Nebbiolo, Tannat, Durif, and Shiraz. Like Waits' music, our Mule Variation is an unexpected take on an otherwise regular theme, creating a surprisingly harmonious yet subtly powerful wine.

Each variety was harvested separately at optimum flavour intensity, and fermented in open-topped fermenters and vinified initially with wild yeast and finished with an inoculated yeast. The slow and uninterrupted six-week fermentation created a uniquely complex structure and a massive array of flavours. The wine then rested in older 500L barrels for 12 months.

Tasting Notes

Deep garnet colour with lifted cooking spices, tar and floral notes on the nose. The palate is focused, intense with complex layers of blackberry, plums, and dark cherry. A full body wine with supple fine tannins and a plushness to the long finish. A generous, yet serious wine built to last.

Cellaring Potential

The Hard Hill Road Mule Variation is a serious and age-worthy wine that, although drinks remarkable well in its youth, will continue to evolve and reward with decades in the cellar.

Technical Data

Typically harvested in April
Bottled in December the following year
14.5 % Alcohol | 3.65 pH | 6.20 Total Acidity
Less than 120 Dozen Produced

