



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

# HARD HILL ROAD

## Petite Sirah

### Region

Great Western, Victoria, Australia

### Winemaking & Viticulture

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.

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

### Tasting Notes

The initial impression of this Petite Sirah 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 fine and rich and evolve into the late palate providing a long, engaging 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 [20+ years].

### Technical Data

Typically harvested in April  
Bottled in October the following year  
14.5 % Alcohol | 3.65 pH | 6.25 Total Acidity

