



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

HARD HILL ROAD

The Field

Region

Great Western, Victoria, Australia

Winemaking

The Field is a unique blend of all six grape varieties in our Hard Hill Road vineyard; the total area planted for that variety determines the proportion of each variety in the fermenter: 52% Shiraz, 22% Riesling, 10% Nebbiolo, 9% Durif, 5% Tannat and 2% Viognier.

Between the six varieties there are 14 different clones and three distinct soil types. By creating one blend from all of these components we have folded together a wide range of complex characters to create a seamless and enticing wine.

Each variety is separately harvested as it reaches its optimum maturity and added to the single open-topped 'Field' fermenter, creating a slow, continuous fermentation lasting the full two-months of vintage. We kept the fermentation cool and simple in order to attain a delicate balance of flavours, an elegantly structured profile and fine tannins. The wine was aged in a selection of older 500L barrels that allow the wine to gain some richness and texture over the 9- month maturation.

Tasting Notes

A vibrant magenta colour with an aromatic and lifted nose. Flavours of blackberry, blueberry and floral notes predominate with background notes of anise, nutmeg and even hints of smoked meats. The body is medium yet, with a great depth and a long velvety finish. An alluring wine with a uniquely varied set of flavours and a subtle complex structure that will surprise and impress.

Cellaring Potential

The Hard Hill Road The Field is a sophisticated and noble wine now, but if you have the patience (and the extra wine) watch how it evolves over the next decade or two.

Technical Data

Typically harvested in early March to late April
Bottled in October the following year
13.5 % Alcohol | 3.60 pH | 6.50 Total Acidity
Less than 120 Dozen Produced

