



FOREST HILL
VINEYARD

2018 Forest Hill Vineyard Chardonnay

VINEYARD

Sourced from three sites on the Forest Hill Vineyard. Block 8 and Block 9 planted in 1985 and Highbury Fields. Combination of Gin Gin clone and Bernard 76, 95 and 96.

GROWING AREA & SOILS

Forest Hill, Mount Barker in the Great Southern. Gravel, loams over clay.

FARMING

Dry Grown, Minimal inputs. Row orientation is North – South in all blocks.

HARVEST

22nd February to 3rd March 2018.

TECHNICAL

pH: 3.15, TA: 7.60 g/L, Alcohol: 13%

WINEMAKING

Mostly hand-picked, chilled further before some parcels are hand sorted, whole-bunch pressed (Block 8 and Bernard clones) and others crushed before pressing into French oak barriques, hogsheads and puncheons (20% new & retaining high juice solids). Fermentation takes place at cool temperatures with 100% natural yeast. Light Batonage post primary fermentation with partial (minor) malo-lactic fermentation. After 9 months barrel maturation to achieve balance, the wine is bottled.

CELLARING

Drink now and up to 8 years of cellaring from vintage.



VINTAGE NOTES

The 2018 growing season began early and with strong vigor spurred on by very good soil moisture from winter rains. The last major rain event was in September with 137mm falling. Summer was dry although with moderate day time temperatures and very few days exceeding 30°C. Little disease pressure and cool night time temperatures helped maintain natural acidity. Harvest dates were early across most varieties.

TASTING NOTES

Bright straw with green hues. Aromas of citrus peel, nectarine and toasted nuts. Elegant palate with flavours of grapefruit and white stonefruit. Textured and complex, the wines natural acidity leads to a long finish.