



FOREST HILL
VINEYARD

2018 Highbury Fields

Chardonnay

VINEYARD

Younger Highbury Fields vines and Block 9 planted 1985. Gin Gin dominant but includes small parcels of the Burgundian Clones 76, 95 and 96. ~240m altitude.

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

HARVEST

25th February to 4th of March 2018.

TECHNICAL

pH: 3.20, TA: 6.94 g/L, Alcohol: 13%

WINEMAKING

Harvested in the cool hours of the night and morning. Crushed and pressed to French oak barrels, a 2500L oak cask and small stainless steel tanks. The blend was ~75% oak (barrel/cask) and ~25% stainless steel. Long, primarily wild fermentation with mostly cool temperatures. Some minor stirring of the wine on lees begins post primary fermentation with partial malo-lactic fermentation before being racked of yeast lees, and filtered before bottling.



VINTAGE NOTES

The 2018 growing season in Mount Barker began a little 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 setting up our dry grown vineyards for the season. Summer was dry although with moderate day time temperatures and very few days exceeding 30°C. There was very little disease pressure and cool night time temperatures helped maintain natural acidity. Harvest dates were generally early across most varieties although more pronounced in the reds.

TASTING NOTES

Bright straw with green hues. Aromas of citrus, stonefruit and flint. Generous palate with flavours of melons and citrus. Textured with elegant finish.