



FOREST HILL
VINEYARD

2020 'Highbury Fields'



Variety:	92% Shiraz / 8% Malbec
Region:	Great Southern
Vineyard(s):	Mount Barker East / Acacia Vineyard
Soil(s):	Gravel to heavy ironstones, loams over clay
Viticulture:	Organic Practices / Dry grown
Fermentation:	Mostly destemmed, some whole bunch / Open / Native
Elevage:	225L to 600L Burgundian oak (<10% new) to 10 months
Technical:	ph: 3.60 / TA: 6.20 g/L / Alcohol: 14%

Intense bright purple hues. Lifted aromas of blue fruits, satsuma plum with spice notes. Flavours of blueberry and spice. Medium bodied but dense with ripe tannin and well balanced natural acidity.

THE VINTAGE

The 2020 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.

THE WINERY

Established in 1965, Forest Hill Vineyard is Western Australia's oldest cool climate vineyard. Situated 20km west of Mount Barker, the vineyard consists of 40 hectares of dry farmed vines. Forest Hill is family owned and run by the Lyons family, with winemaker Guy Lyons managing the vineyard and winery along with Liam Carmody and Ross Pike. The Lyons family has been farming in the Great Southern for four generations and purchased the Forest Hill Vineyard in 1995. The farming methods are simple—cane pruning with attentive canopy management and shoot positioning. No herbicides are used in the vineyards with livestock running through the vines outside of the growing season. Organic composts and teas are distributed to further improve soil health promoting microbial activity.



Hudson Wine Brokers