



FOREST HILL  
VINEYARD

## 2020 Forest Hill Vineyard Block 9 Shiraz

### VINEYARD

Forest Hill Vineyard, Block 9 planted 1985. 1.65 ha site.

### GROWING AREA & SOILS

Mount Barker, Great Southern. Gravel, loams over clay.

### FARMING

Dry Grown. Row orientation is North East-South West. Organic farming practices.

### HARVEST

8<sup>th</sup> to 12<sup>th</sup> March 2020

### TECHNICAL

pH: 3.64, TA: 5.7 g/L, Alcohol: 14%

### WINEMAKING

Several hand picks through Block 9 ensure best possible ripeness across the soil variation and aspect of the block. Chilled overnight, then hand sorted at the winery and destemmed into small open fermenters maintaining as many whole berries as possible. In addition, a separate small parcel was fermented as whole clusters (~5% of blend). An initial cold soak for 3-4 days on skins builds colour until fermentation begins. Fermenters were pumped over or plunged by hand up to twice a day. The wine was basket pressed to 500L & 600L oak for MLF, allowing a soft integration of the grape and oak tannins. The wine was blended and bottled after 12 months oak maturation.

### AWARD

97 Points - Ray Jordan

96 Points - Erin Larkin



### VINTAGE NOTES

The 2020 growing season in Mount Barker began with another dry winter which continued through to harvest. Early budburst and a dry Summer lead to very early harvest dates across all varieties with very light yields. The organic composting and cover crop program we have been undertaking was important in maintaining vine vigor in 2020. Welcome rain in March helped maintain canopy health and ripening in our red varieties. The small harvest was characterized by small concentrated berries with great flavor intensity.

### TASTING NOTES

Inky Purple in colour. Aromas of black fruit dominate, with layers of spice and stone. The palate is concentrated, with more blackberry and dark fruit held together with a line of dense graphite tannin. Powerful wine reflecting the vintage.