



FOREST HILL  
VINEYARD

*2021 'Highbury Fields'*

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Variety:	Chardonnay
Region:	Great Southern
Vineyard(s):	Highbury Fields
Soil(s):	Gravel & loams over clay
Vine Age:	Mix of 18 (dominant) and 46 years (small component)
Viticulture:	Sustainable / Minimal Inputs / Dry grown
Fermentation:	French barrels (<5% new) and 2500L oak cask / mostly wild
Elevage:	Minor stirring on lees / Partial MLF

*Bright straw with green hues. Aromas of white stonefruit, citrus peel with some nutty complexity. Generous palate with more stonefruit flavours. Textured with elegant natural acidity to finish.*

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THE VINTAGE

Winter in Mount Barker was dry, unusual for Western Australia, and the dry conditions continued through the summer. The consequences were low yields and an early vintage. Fruit condition was very good, with small concentrated berries. The grapes were picked in the third week of February. After pressing, the juice was fermented in several batches, with a combination of cultured and wild yeasts doing the legwork. A portion of the resulting juice was matured on the lees to build texture.

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