



FOREST HILL
VINEYARD

2020 'Highbury Fields'



Variety:	Cabernet Sauvignon 86% / Malbec 14%
Region:	Great Southern
Vineyard(s):	Highbury Fields
Soil(s):	Gravel & loams over clay
Vine Age:	Mix of 46 years (dominant) and newer vines
Viticulture:	Sustainable / Organic Practices / Dry grown
Fermentation:	Mostly open fermenters / Inoculated / Pressed
Elevage:	Neutral French barriques for 15 months

“Dark crimson with purple hues. Aromas of blackberries, florals, bay leaf and dark chocolate. The palate is plush and medium bodied with blackcurrant flavours and fine tannin structure.” – Forest Hill Vineyard

THE WINE

The relatively stress-free 2020 vintage produced a lovely, elegant and refined Cabernet Sauvignon (with a bit of malbec too).

Think ripe blackcurrants and a kitchen spice, herbal note. Twelve months in French barriques add some cedar to the mix.

Highbury Fields is a younger vineyard than the original Forest Hill block, which is the source of the malbec component in the wine.

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