



HILLS ARE ALIVE

SHIRAZ | ADELAIDE HILLS | 2017



This jewel (or should we say Julie) was found in the picturesque Adelaide Hills, truly alive. Wine with elegance, finesse and prettiness; let's say our Fair Lady is as magical as The Sound of Music.

The fruit for Hills Are Alive is sourced from hand-tended blocks in the Mt Pleasant sub-region of the far northern Adelaide Hills. Primary fermentation takes place in a combination of stainless steel vats and 5 tonne open fermenters after which the wine is assembled into tank and allowed to complete a natural malo-lactic fermentation before being pressed off. It is then transferred to new and well-seasoned hogsheads and aged for up to 12 months prior to bottling with minimal filtration. This results in a winestyle with purity of fruit that is appealing and eminently satisfying to allow for regular indulgence.

Deep purple colour with garnet-purple hue. Lifted red raspberry scent and Dutch liquorice, hints of fresh sage. A rush of plums and cherries on entry with a hint of rhubarb. Hints of pepper/spice, more plums and a dash of cocoa. Firm yet elegant tannin melds with notes of rhubarb, cherries and plums. Finish with a culmination of the aforementioned flavours with a long, fine finish.

Best enjoyed with friends, winter fare and a second glass, curled up by a crackling fire.

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Lively Red Cherries with spiced plums and Liquorice; Silky soft tannins with dusts of White Pepper; perfumed and pretty with hints of rose petals; these are a few of our favourite things."

- Maria Von Trapp (with artistic license)

Vital Statistics

Varietal Blend: 100% Shiraz

GI: Adelaide Hills

Alcohol by Volume: 13.5%

TA: 6.38 g/L

pH: 3.49

RS: 4.4 g/L

750mL: 9330391000572

6 pack: 933039 1000 732

Ingredients

Grapes and sulphur dioxide.

Other ingredients

used in the winemaking process:

- Cultivated yeast.

- Yeast nutrients.

French and American oak barrels (new and seasoned).

At the time of bottling, this wine contained:

- 98 ppm Total SO₂

- 35 ppm Free SO₂

