



**HANDPICKED®
WINES**

2019 Regional Selections Hilltops Shiraz

- Rich and generous wine
- Power and finesse in one package



A NOTE FROM THE WINEMAKER

The power of the fruit flavour and finesse of the tannin working together beautifully.

SEASON

A warm and very dry season in which fruit achieved great intensity and complexity of flavour. Harvest was on the early side and yields were slightly lower than average, owing to the dry season. Our vineyards received welcome rain in February – late enough to replenish tired and thirsty vines for the run home, but not so late as to spoil fruit health or timing of harvest.

WINEMAKING

This wine is from two premium vineyards in Hilltops region. The fruit was harvested at optimum ripeness in early March. The wine was fermented in stainless steel tank and matured with French oak staves.

TASTING NOTE

Hilltops is an elevated region with deep soils of weathered granite overlaid with red sand and clay. It is known for Shiraz wines of great fruit intensity and generous fine tannin.

REGION

Hilltops wine region is in prime agricultural country where other industries include grazing, wool growing, dairy, horticulture and stone fruit orchards. There are about 400 hectares of vineyard planted in foothills of the Great Dividing Range at 450m to 600m elevation.

The climate is continental, with cold winters and warm, dry summers. The high altitude ensures plentiful sunshine hours and cool summer nights. A range of hills to the north protects the region from sub-tropical summer storms. These attributes, coupled with a long season stretching into the warm, dry days and chilly nights of autumn, provide excellent ripening conditions for Shiraz grapes.

Hilltops soils are ancient, deep and well-drained decomposed granite with overlaid red sand and clay. Reliable winter rains provide good ground moisture for spring growth.

Food Match

Beef casserole, pepper steak, spicy meat dishes, beef or lamb hotpot.

Wine Style

Rich & Generous
Soft & Fruity

Service

TEMPERATURE
13-18°C

CELLAR POTENTIAL
2025

