



THREE HILLS

CHARDONNAY

Background:

All the Three Hills wines are the product of a single vineyard in the southern extremity of the Margaret River appellation.

The country around Augusta offers the most interesting circumstances to grow Chardonnay in Margaret River if not mainland Australia. The variety responds to uniformly cool temperatures during ripening and in a favourable year we have complete freedom from flavour damaging heat spikes into the high 20s.

Chardonnay is capable of producing quality wines of varying style across a range of different climates. However the most intense grape flavours provide the best foundation to work with. We find it useful to control yield via bunch removal before and after flowering.

We think our trellising arrangements provide the right balance between sun and shade to yield golden coloured fruit with little green chlorophyll content and a low quotient of the accompanying astringency.

Growing the vine without water results in an extended root zone which provides a great buffer against adversity in the heat of summer, reliable performance from year to year and the ability to ripen the crop speedily.

The fruit character is distinctly white peach and this with a tight fine acid structure and a voluminous mid palate defines Karridale Chardonnay.

No other variety allows the winemaker so much room to move in terms of flavour modification in the winery. In this wine we have used wild fermentation, barrel fermentation in new and one year old oak, yeast lees stirring and some solids inclusion in the ferment to produce a richly flavoured complex wine.



Current Release: 2015 Vintage

Viticultural & vinification notes

VINTAGE CONDITIONS	An unusual spring cold snap, strong winds at flowering and a warm summer produced an atypical year with very low yields
VINEYARD	Three Hills Karridale Hand Pruned Hand Picked
GRAPE VARIETY	Chardonnay, Mendoza clone.
MATURATION	Aged for 10 months in 50% new & 50% 1 year old French oak puncheons.
WINE ANALYSIS	Alc/Vol: 13.0% Acidity: 6.8 g/l pH: 3.26 Residual Sugar: < 0.5 g/l

Winemaker Mark Warren's comments

COLOUR	Bright Straw
NOSE	A lifted aroma of wild ferment funk with white peach, lemon meringue, pear and cap gun with hints of pastry, white flowers, almond meal and restrained, integrated oak.
PALATE	A fine delicate wine with intense flavour displaying white peach, grapefruit, citrus and oyster shell flavours with a tight mineral acid structure. It is a complex style with a chalky mouthfeel and subtle attractive supporting oak characters.

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