



THREE HILLS

2020 CHARDONNAY

Background:

Happs “Three Hills” wines are the product of a single vineyard in the southern extremity of the Margaret River appellation. The country around Karridale offers one of the most favourable contexts 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.

We believe our “up & over lyre” trellis system provides 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, providing a great buffer against adversity in the heat of summer, reliable performance from year to year and the ability to ripen the crop to optimal quality.

The fruit character is distinctly white peach and this with a tight fine acid structure and a voluminous mid palate defines our 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 yeast fermentation, 50% MLF on juice and barrel fermentation in 50% new and 50% one-year old oak in water-bent barrels. Yeast lees stirring and some solids inclusion in the ferment was used to produce a richly flavoured, complex wine.



Current Release: 2020 Vintage

Viticultural & vinification notes

VINTAGE CONDITIONS	A low yielding early vintage with low rainfall that suited quality Chardonnay production	
VINEYARD	Three Hills - Karridale Hand Pruned Hand Picked	
GRAPE VARIETY	Chardonnay, 100% GinGin (Mendoza) clone.	
MATURATION	Aged for 10 months in 50% new & 50% one year old French oak puncheons.	
WINE ANALYSIS	Alc/Vol:	13.4%
	Acidity:	6.7 g/l
	pH:	3.10
	Residual Sugar:	< 0.5 g/l

Winemaker Mark Warren's comments

COLOUR	Pale straw green.
NOSE	A lifted aroma of wild ferment funk with white peach, lemon meringue, pear, rockmelon, lemon tart and struck match with hints of pastry, crème brulee, yoghurt and restrained oak.
PALATE	A fine delicate wine with intense flavour that displays white peach, ripe pear, pastry, lime juice and custard tart flavours with a hint of oyster shell and a soft creamy finish. It is a complex style with intense fruit, wild ferment funk, background MLF, a hint of minerality and supporting oak.

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