



# THREE HILLS

## EVA MARIE

### Background:

The grape varieties are Semillon and Sauvignon blanc. At low yield but high flavour levels these varieties are capable of making a wine to stand beside the best Chardonnays in terms of complexity, interest and longevity. That is our intent with this wine.

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 the whole gamut of grape varieties in Margaret River if not mainland Australia. All varieties respond 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 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.

Eva and Marie are old family names going back to the 1850s at the time when two brothers Happ arrived in Australia.

In this wine we have used 4 days skin contact on the Sauvignon blanc component as well as wild yeast fermentation, barrel fermentation and yeast lees stirring to produce a more complex and textural example of Semillon Sauvignon Blanc.



### Viticultural & vinification notes

<b>VINTAGE CONDITIONS</b>	A low yielding early vintage with low rainfall.
<b>VINEYARD</b>	Three Hills Karridale Hand Pruned Hand Picked
<b>GRAPE VARIETIES</b>	51% Semillon & 49% Sauvignon Blanc
<b>MATURATION</b>	In oak with 40% being in new oak puncheons
<b>WINE ANALYSIS</b>	Alc/Vol: 13.7% Acidity: 6.3 g/l pH: 3.17 Residual Sugar: 0.2 g/l

### Winemaker Mark Warren's comments

<b>COLOUR</b>	Pale straw with a green hue
<b>NOSE</b>	An attractive aroma of gooseberry, quince, rockmelon, citrus and pastry with hints of gun smoke, straw, white flowers and spice.
<b>PALATE</b>	This is a rich and textural wine style with layers of complexity. It is intensely flavoured with green fig, gooseberry, quince, grapefruit and citrus with notes of lemon tart, pear, kiwi fruit & brioche. The mouthfeel is chalky with persistent zesty acidity and notable minerality.

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