



# THREE HILLS

## 2019 TANNAT

### Background:

Tannat is historically grown in South West France and is now one of the most prominent grapes in Uruguay (where it is known as Harriague), where it is considered the "national grape". It is also grown in Argentina, Brazil, Bolivia, Peru, South Africa and Italy.

Tannat is known for its unique tannin profile which often supports a surprising supple and abundant fruitiness, overlaid with floral notes.

This variety begs for food that brings the hearty duo of high protein and high fat to the table. Why? The fats and proteins soften the intense gripping quality of tannins. The happy pairings of beef, sausage, cassoulet, roasted lamb, duck confit, and assorted aged cheese will gladly serve to soften the pairing and amplify the rich vibe of the food itself.



### Current Release: 2019 Vintage

#### Viticultural & vinification notes

**VINTAGE CONDITIONS** A low yielding challenging vintage that rewarded only those who were diligent in the vineyard.

**VINEYARD** Three Hills Karridale Margaret River  
Hand Pruned to rods  
Hand Picked

**GRAPE VARIETY** 100% Tannat

**MATURATION** 15 months in French oak barriques (33% new)

**WINE ANALYSIS**

Alc/Vol:	14.6%
Acidity:	6.8g/l
pH:	3.57
Residual Sugar:	0.1 g/l

#### Winemaker Mark Warren's comments

**COLOUR** Deep colour with a red-blue hue.

**NOSE** Rose petal, red currant, blueberry, Maraschino cherry and plum with hints of lilac, choc mint, bayleaf, cola and boiled lollies.

**PALATE** An elegant yet powerful wine with an abundance of fruit, tannin and acidity. It displays both red fruits and blue berry flavours, with hints of green plum and dark chocolate, and finishes with long grippy tannin. This is a wine for those who enjoy chalky tannins or have the patience to cellar.

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