



HAPPS

EAST OF ALICE RED

Background:

Wine is so very often enjoyed with good food. When combined in the right way both the food and wine taste better than either by themselves and this is the desired result when matching wine and food.

The aim of the East of Alice blend is to produce a medium bodied red wine that is both fruity and savoury such that it makes the palate salivate and have the taster immediately thinking of food. To achieve this we have used a combination of varieties that are medium to full bodied in nature and have a savoury influence in their flavour profile.

For some fun we suggest you try a glass of this wine by itself and then a second with some Kalamata olives or prosciutto.



Current Release: 2018 Vintage

Viticultural & vinification notes

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| VINTAGE CONDITIONS | An outstanding Margaret River vintage for both white and red wines. Mild temperatures and lack of rain throughout the harvest period have produced what we think will be the best vintage of this decade. |
| VINEYARD | Three Hills Karridale Hand pruned to rods Hand picked |
| GRAPE VARIETY | 46% Graciano, 29% Grenache, 23% Shiraz and 2% Sangiovese |
| MATURATION | Matured in older French oak barrels |
| WINE ANALYSIS | Alc/Vol: 14.2 % Acidity: 5.9 g/l pH: 3.54 Residual Sugar: 0.1 g/l |

Winemaker Mark Warren's comments

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| COLOUR | Medium intensity red with a red hue. |
| NOSE | A complex aroma displaying raspberry, cranberry, strawberry and black olive with hints of dried herbs, spice, pomegranate and eucalypt. |
| PALATE | The palate is medium bodied displaying fruit sweetness but with a savoury edge that makes one salivate and crave food. The flavours are of cherry, plum skin, tapenade and roasted red peppers with notes of dark chocolate, aniseed, coffee and cured meats. The tannins are noticeable and slightly drying which only adds to the desire for food. A wine well matched to tapas. |