

hazard
hill



HAZARD HILL

WESTERN AUSTRALIAN SHIRAZ 2007

VINEYARDS:

Fruit is sourced from an array of vineyards located throughout the south west of Western Australia. Predominantly from contracted growers located throughout the Geographe and Blackwood regions with a smattering from the Great Southern.

VINTAGE COMMENTS:

A dry hot year characterized by moderate vine growth and yield; a welcome mild spring moved into quite a warm early summer and by late February hot conditions prevailed till cooling rains mid March which helped the vines with fruit still left to harvest. Definitely one for the record books - the shortest vintage ever.

Harvest was over by mid March with heroic sugar levels in the range from 26- 30 brix and acids in the low fives. Yields were between 5 and 10 tonnes per hectare.

WINEMAKING:

Fermented warm in closed fermenters then pressed gently. Each batch is kept separate and aged in a combination of stainless steel tank and oak barrels. Micro-oxidation is employed to some degree with the wines left in stainless steel tank to harmonise the structure, from there oak is introduced to provide a nuance of oak flavour. The blend was assembled and bottled in April 2009.

TASTING NOTES:

A savoury dusty aroma of liquorice and cocoa powder with ripe prune/plumy fruit aromas reflecting the very warm vintage.

A lush, plump, soft and supple wine that seeps across the palate, with fleshy fruit notes of prunes and stewed cherries, and a dash of spice finishing with structured silky fine tannins and a soft warm finish.

TECHNICAL DETAILS:

14.8% Alcohol, 5.9 g/L total acid, pH 3.55

CELLAR POTENTIAL:

Start drinking end of 2009 for full enjoyment and should provide pleasant drinking for three or four years.

