



FOREST HILL  
VINEYARD

## 2023 Forest Hill Vineyard Chardonnay

### VINEYARD

Sourced from three sites on the Forest Hill Vineyard. Block 8 and Block 9 planted in 1985 and Highbury Fields. Combination of Gin Gin clone and Bernard 76, 95 and 96.

### GROWING AREA & SOILS

Forest Hill, Mount Barker in the Great Southern. Gravel, loams over clay.

### FARMING

Organic Farming. Cane Pruned. Row orientation is North – South in all blocks.

### HARVEST

12<sup>th</sup> to 22<sup>nd</sup> March 2023.

### TECHNICAL

pH: 3.15, TA: 7.90 g/L, Alcohol: 13%

### WINEMAKING

Mostly hand-picked, chilled further before some parcels are hand sorted, whole-bunch pressed (Block 8 and Bernard clones) and others crushed before pressing into French oak barriques, hogsheads and puncheons (25% new & retaining high juice solids). Fermentation takes place at cool temperatures with 100% natural yeast. Light Batonage post primary fermentation with a small portion of barrels left to go through malo-lactic fermentation. After barrel maturation the wine is filtered and bottled in late January.



### VINTAGE NOTES

A late start, with budburst across the region delayed with cool and wet conditions continuing until late November. Flowering was impacted and resulted in poor fruit set. The benefit was great concentration and loose bunch structure, which aided in minimizing disease pressure and improving berry size leading to finer phenolics. A mild and dry summer saw little rain until March, with a delayed start to harvest. Rain events in March and April created challenges however the low to moderate crop levels and work maintaining open canopies allowed the vineyard to handle the pressure well.

### TASTING NOTES

Bright straw. Aromas of white flowers, hazelnuts, citrus and some flinty/toasted oak. White nectarine, citrus pith, roasted nuts flavor persists on palate. Fresh palate with lovely volume and line.