



THREE HILLS

SHIRAZ

Background:

The Three Hills vineyard is located in the southern extremity of the Margaret River appellation.

There are no absolute standards of grape varietal expression. Each of the 10,000 varieties that we have at our disposal will reflect the environmental circumstances that are responsible for the growth of the plant and, more especially, the maturation of the fruit. In the far south western corner of Western Australia climatic circumstances are driven by the almost unchanging temperatures of the oceans that make up more than two thirds of the surface area of the southern hemisphere. The air masses move from the Indian ocean onto the land and it is these conditions that drive fruit maturation for Shiraz in late April in the far south west corner of Western Australia. The vineyard is 10 Km from both the Southern and the Indian Oceans. Consequently, the expression of the variety that we see in Three Hills is different to anything else in Australia.

On the vine the expression of the fruit is akin to raspberry jam and in the wine it is liquorice and anise. In the mouth it is voluminous, friendly and long. The elements are savoury rather than floral. This is a wine subtle in character and friendly in constitution with great depth and length of flavour.



Current Release: 2004 Vintage

Viticultural & vinification notes

VINTAGE CONDITIONS	Picked April 23rd in the cool of late April.
VINEYARD	Three Hills Karridale Margaret River Hand pruned Hand picked
GRAPE VARIETY	100% Shiraz
MATURATION	12 months in one to four year old French oak barriques and Puncheons
WINE ANALYSIS	Alc/Vol: 14.4 % Acidity: 6.4 pH: 3.70 Residual Sugar: < 0.1 g/l

Winemaker Mark Warren's comments

COLOUR	Dark red with a red hue.
NOSE	Concentrated aroma of raspberry plums, Christmas cake with spice and pepper notes.
PALATE	A full bodied intensely flavoured wine with a velvety mouth-feel. The palate is concentrated and ripe with sweet raspberry fruit, with plum skin, mint and stewed fruit. Some nice cedary oak is completely soaked up by this wines intense fruit. The tannins are dense but still soft and velvety and give the wine great texture and length.

Happs Pty Ltd

571 Commonage Rd, Quindalup, Western Australia 6281

Tel: 61 8-97553300 Fax: 61 8-97553846 Email: happs@happs.com.au Web: www.happs.com.au