

REGIONAL SELECTIONS

2016 Shiraz Hilltops, NSW

A full-bodied Shiraz from a warm season, with ripe fruit and a touch of cool-climate spice.

Varietal: Shiraz

Region: Hilltops

Hilltops is a relatively new wine region in elevated country in southern New South Wales. This is a cool climate region with about 400 hectares of vineyards planted at 450-600m elevation in the foothills of the Great Dividing Range. The high altitude ensures plentiful sunshine hours and cool summer nights.

The climate is continental, with cold winters and warm, dry summers; a range of hills to the north protects the region from sub-tropical summer storms. These attributes, coupled with a long season stretching into the warm, dry days and chilly nights of autumn, provide excellent ripening conditions for Shiraz grapes. Hilltops soils are deep and well-drained decomposed granite with overlaid terra rossa of red sand and clay.

Vine to Glass: The 2016 vintage in Hilltops was characterised by warm, dry conditions. It began with low rainfall in winter followed by a dry and very warm spring bringing early budburst. Continuing low rainfall and above-average temperatures produced rapid ripening, though this was tempered in Hilltops by the cool nights of autumn. Harvest was early and fruit was of good quality with ripe fruit flavours and soft tannin balanced by cool-climate spice.

Tasting Notes: From one of the coolest regions in New South Wales, this full-bodied Shiraz has luscious black fruits with background spice, fragrant toffee oak and rounded tannins.

