



Helen's
Hill

Helen's Hill Syrah 2013

Hill Top



The key to our Helen's Hill Syrah is hand picking. By hand picking we can ensure that our Syrah is at the optimal ripeness and flavour profile at harvest time and therefore allow this variety to show its renowned and universally enjoyed full ripe flavours. After picking the fruit is de-stemmed and crushed into our open top fermenters to undergo primary fermentation (approximately 6-8 days). The fruit then spends up to 6 weeks in the fermenters going through post ferment maceration to extract maximum colour and tannins from the skins whilst adding texture and weight to the wine.

After fermentation is complete, the skins are pressed off and the wine settled in tank for 48 hours. The wine is then "racked" off to French Oak barrels (45% New, 55% Old) for full malolactic fermentation which takes approximately 4 months. After malolactic fermentation is complete the wine is "racked" to tank, the barrels are cleaned, and the wine is returned to the same barrels for final barrel maturation (18 months).

As with all of our wines we are simply trying to capture the vineyard in the bottle. This what we are all about, so less is more. The site where our small planting of Shiraz is located is the key. Set pretty much on the ridge line of our biggest hill (hence the name Hill Top Syrah) the vines are exposed to the full brunt of northerly winds and all day sun. So although we are cool climate, the site is very much the warmest on the vineyard and allows us to get slightly more ripeness in the fruit than would otherwise be achievable in the Yarra. Having said that we do try and pick the fruit early to capture the unique distinction between hot verses cool climate Syrah.

VINTAGE:	2013
GROWING REGION:	Coldstream, Yarra Valley
VARIETY:	Shiraz
ALCOHOL:	13.7%
APPEARANCE:	Deep ruby red
AROMA:	Sweet stewed plums with spicy cedary oak
FLAVOUR:	Rich intense plum and mulberry flavours with great length.
OAK:	Aged 18 months in French Oak
LOCATION:	Coldstream, Yarra Valley, Australia 37 degrees South, 145 degrees East
SOILS:	Sandy clay
TRELLIS STYLES:	Vertical shoot positioning (VSP)
WINEMAKER:	Scott McCarthy
ASSISTANT WINEMAKER:	Tim Castle