

# 2018 Regional Selections Hilltops Shiraz



**HANDPICKED™**  
**WINES**

- Hilltops – Australia’s best kept secret
- Concentrated fruit, deep colour



## A NOTE FROM THE WINEMAKER

One of our most popular wines, from one of Australia’s newest and most impressive Shiraz regions.

## SEASON

The 2018 season was a relatively cool one in Hilltops; spring had many chilly patches and summer was mild, with no dramatic heat spikes. Dry conditions over the warm days and cold nights leading up to harvest allowed extended hangtime to achieve excellent ripeness, complex flavours and intense colour.

## WINEMAKING

Harvest was conducted in cool, dry conditions in mid-to late- March. The fruit was destemmed and vinified in stainless steel temperature-controlled fermenters and the wine was matured in a mix of old and seasoned French oak.

## TASTING NOTE

Hilltops in New South Wales is an elevated region with weathered granite soils and abundant sunshine. It is known for rich and concentrated Shiraz wines with smooth tannins. This wine is full-bodied with luscious black fruits and background spice, fragrant oak and rounded tannins.

## REGION

Hilltops is a relatively new wine region in elevated country in southern New South Wales. This is a cool climate region in prime agricultural country where other industries include grazing, wool growing, dairy, horticulture and stone fruit orchards. There are about 400 hectares of vineyards planted in foothills of the Great Dividing Range at 450m to 600m elevation. The climate is continental, with cold winters and warm, dry summers. The high altitude ensures plentiful sunshine hours and cool summer nights. 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. Reliable winter rains provide good ground moisture for spring growth.

## Food Match

Beef casserole, pepper steak, spareribs, cheese platter.

## Wine Style

Rich & generous  
Soft & fruity

## Service

TEMPERATURE  
15-17°C

CELLAR POTENTIAL  
2026

