



2018 'Highbury Fields' Riesling



Variety:	Riesling
Region:	Great Southern
Vineyard(s):	Highbury Fields
Soil(s):	Gravel & loams over clay
Vine Age:	Mix of 15 (dominant) and 43 years (small component)
Viticulture:	Sustainable / Organic Practices / Dry grown
Fermentation:	Stainless steel / Neutral and wild yeasts
Elevage:	Portion left on lees for short time to build richness

The 2018 growing season in Mount Barker (Great Southern) began a little early and with strong vigor spurred on by very good soil moisture from winter rains. The last major rain event was in September with 137mm falling setting up our dry grown vineyards for the season. Summer was dry although with moderate day-time temperatures and very few days exceeding 30°C.— Forest Hill Vineyard

THE WINE



93 Points
Editor's Choice

From one of the Great Southern's longstanding producers, this wine blends fruit from 45-year-old vines and younger ones. Right now, it's young and a little austere but is set up for a long life. Delicate notes of apples and citrus fruit lead, along with a little white spice, honeysuckle and a seashell saltiness. A lovely texture is sliced through by laser-sharp acidity and more apple and citrus fruit that feel as though you're biting right into them. This needs food if drinking now but will really come to life with age. Drink until 2034 and possibly much longer. — **Christina Pickard, WE**

THE WINERY

Established in 1965, Forest Hill Vineyard is Western Australia's oldest cool climate vineyard. Situated 20km west of Mount Barker, the vineyard consists of 40 hectares of dry farmed vines. Forest Hill is family owned and run by the Lyons family, with winemaker Guy Lyons managing the vineyard and winery along with Liam Carmody and Ross Pike. The Lyons family has been farming in the Great Southern for four generations and purchased the Forest Hill Vineyard in 1995. The farming methods are simple—cane pruning with attentive canopy management and shoot positioning. No herbicides are used in the vineyards with livestock running through the vines outside of the growing season. Organic composts and teas are distributed to further improve soil health promoting microbial activity.



Hudson Wine Brokers