



THREE HILLS

CHARDONNAY

Background:

All the Three Hills wines are the product of a single vineyard in the southern extremity of the Margaret River appellation.

The country around Augusta offers the most interesting circumstances to grow Chardonnay in Margaret River if not mainland Australia. The variety responds to uniformly cool temperatures during ripening and in a favourable year we have complete freedom from flavour damaging heat spikes into the high 20s.

Chardonnay is capable of producing quality wines of varying style across a range of different climates. However the most intense grape flavours provide the best foundation to work with. We find it useful to control yield via bunch removal before and after flowering.

We think our trellising arrangements provide the right balance between sun and shade to yield golden coloured fruit with little green chlorophyll content and a low quotient of the accompanying astringency.

Growing the vine without water results in an extended root zone which provides a great buffer against adversity in the heat of summer, reliable performance from year to year and the ability to ripen the crop speedily.

The fruit character is distinctly white peach and this with a tight fine acid structure and a voluminous mid palate defines Karridale Chardonnay.

No other variety allows the winemaker so much room to move in terms of flavour modification in the winery. In this wine we have used barrel fermentation in new oak, yeast lees stirring, partial malolactic fermentation, some solids in the ferment and both reductive and oxidative handling techniques.



Current Release: 2006 Vintage

Viticultural & vinification notes

VINTAGE CONDITIONS	Very cool year throughout with a tiny crop set and vintage a month later than usual
VINEYARD	Three Hills Karridale Hand Pruned Hand Picked
GRAPE VARIETY	Chardonnay, Mendoza clone.
MATURATION	All components were barrel aged for 10 months in 75% new & 25% 1 year old oak.
WINE ANALYSIS	Alc/Vol: 13.8% Acidity: 6.7 g/l pH: 3.15 Residual Sugar: < 0.5 g/l

Winemaker Mark Warren's comments

COLOUR	Pale straw
NOSE	Complex aroma of white peach and grapefruit with background of citrus and melon with slight toast, almond and butterscotch characters.
PALATE	Intense white peach and grapefruit with slight fig and biscuity notes. The wine is rich and creamy with a long citrus finish.

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THREE HILLS

EVA MARIE

Background:

The grape varieties are Semillon and Sauvignon blanc. At low yield but high flavour levels these varieties are capable of making a wine to stand beside the best Chardonnays in terms of complexity, interest and longevity. That is our intent with this wine.

All the three Hills wines are the product of a single vineyard in the southern extremity of the Margaret River appellation. The country around Augusta offers the most interesting circumstances to grow the whole gamut of grape varieties in Margaret River if not mainland Australia. All varieties respond to uniformly cool temperatures during ripening and in a favourable year we have complete freedom from flavour damaging heat spikes into the high 20s.

We think our trellising arrangements provide the right balance between sun and shade to yield golden coloured fruit with little green chlorophyll content and a low quotient of the accompanying astringency.

Growing the vine without water results in an extended root zone which provides a great buffer against adversity in the heat of summer, reliable performance from year to year and the ability to ripen the crop speedily.

Eva and Maria are old family names going back to the 1850s at the time when two brothers Happ arrived in Australia.

In this wine we have used skin contact, barrel fermentation in new oak and yeast lees stirring.



Current Release: 2006 Vintage

Viticultural & vinification notes

VINTAGE CONDITIONS	Very cool year throughout with a tiny crop set and vintage a month later than usual	
VINEYARD	Three Hills Karridale Hand Pruned Hand Picked	
GRAPE VARIETY	Semillon and Sauvignon blanc	
MATURATION		
WINE ANALYSIS	Alc/Vol:	12.7%
	Acidity:	6.4 g/l
	pH:	3.28
	Residual Sugar:	0.8 g/l

Winemaker Mark Warren's comments

COLOUR	Pale straw with a green hue
NOSE	Lifted aroma of cut grass, white peach and cumquat with a slight almondy note.
PALATE	A complex wine with great flavour persistence. It displays herbaceous characters typical of the blend as well as lime juice, lemon butter and an attractive minerality. It is an incredibly textural wine with great freshness and zest, attractive intergated oak and great length of flavour.

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THREE HILLS

GRENACHE SHIRAZ MATARO

Background:

These are three great red varieties that hail from the Rhone between Avignon and Macon. They all ripen very late in the season and each grape can make a varietal wine that will stand alone.

Grenache is light in character with a pronounced aromatic of raspberries and a soft finish.

Mataro is very late ripening. It is sometimes called Mourvedre and in other parts Morrastell. It too can be aromatic and generous in constitution.

Shiraz needs no introduction to Australians except that one should remember that it is a chameleon that is capable of many expressions.

The decision to blend these grapes is not really a question of improving one with the other but of creating a new taste experience that is independent of the individual components. A small amount of Grenache and Mataro can quite dramatically change the profile of a Shiraz and vice versa.

Consumers have become aware of the blend of the three and the blend is possibly better accepted by some drinkers than the stand alone components.

Our GSM is a different to anything that you might have tasted under this designation before because of the place it is grown. Our Grenache expresses vibrant raspberry flavours, excellent colour and good depth. It is easily a stand alone proposition but on the lighter side. The addition of Shiraz and Mataro stiffens the argument.



Current Release: 2005 Vintage

Viticultural & vinification notes

VINTAGE CONDITIONS	Vintage in late April under cool conditions
VINEYARD	Three Hills Hand pruned to rods Hand picked
GRAPE VARIETY	Grenache 53% Shiraz 33% and Mataro 14%
MATURATION	Small French Oak 12 months followed by 2 years in bottle under cork.
WINE ANALYSIS	Alc/Vol: 15.0% Acidity: 6.5 g/l pH: 3.5 Residual Sugar: < 0.1 g/l

Winemaker Mark Warren's comments

COLOUR	Red with a red/purple hue.
NOSE	An attractive aroma of black olive, violet and red fruit with slight coffee and spice notes.
PALATE	Medium to full bodied with rich red fruits, abundant savoury flavours and a hint of eucalypt and herb. The palate is soft with fine grain tannin and a long slightly chalky finish

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THREE HILLS

CHARLES ANDREAS

Background:

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

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 at Three Hills. Moderate temperatures during ripening are the key to flavour retention in the grape.

Our vines are grown on an innovative trellis that offers an efficient solar array, and an umbrella for the fruit allowing the passage of dappled light. A split canopy with a high degree of shoot dispersion aids in keeping the fruit dry. The environment is humid, mists are common in the morning and rain can interrupt vintage. There is barely enough warmth to mature late varieties in a cool year. In such circumstances crops must be restrained and photosynthesis encouraged if the fruit is to mature. Irrigation is antagonistic to a quality outcome and is therefore forgone.

Charles Andreas is a blend that can contain the best of Cabernet Sauvignon, Merlot, Cabernet Franc, Petit Verdot and Malbec. In 2002 the best wine was predominantly cabernet Sauvignon (92%). In 2003 it is 39%Malbec 33% Merlot, 17% Cabernet Franc and 11% Cabernet Sauvignon.



Current Release: 2003 Vintage

Viticultural & vinification notes

VINTAGE CONDITIONS	Picked on the 8 th in the cool of early April.
VINEYARD	Three Hills Karridale Margaret River Hand Pruned to rods Hand Picked
GRAPE VARIETY	39%Malbec 33% Merlot, 17% Cabernet Franc and 11% Cabernet Sauvignon.
MATURATION	12 months in one to four year old French oak barriques and Puncheons
WINE ANALYSIS	Alc/Vol: 14.0% Acidity: 6.3 g/l pH: 3.65 Residual Sugar: 0.5 g/l

Winemaker Mark Warren's comments

COLOUR	Dark red with a red hue.
NOSE	Perfumed aroma of berries, mint violet and cedar.
PALATE	Sweet berry fruit with slight leafy and plummy characters. The wine has good palate weight with fine chalky tannins, good length and finishes slightly dry with a savoury aftertaste.

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GRENACHE

Background:

Grenache is widely grown across the Mediterranean but arguably reaches its highest expression in Chateauf du Pape and the Rioja in Spain. Old vine Grenache is also revered by some winemakers in the Barossa. It is not generally considered a good subject for Margaret River, let alone Karridale and is produced by very few growers. This represents a deficiency of the imagination. It has proved to be one of the most successful and attractive varieties that we grow and is the backbone of our Happs PF Red.

Grenache, left to its own devices will produce a 25 ton to the hectare but the wine will be thin and unattractive. Our vines are thinned to one bunch per shoot which has the effect of removing almost half the crop and concentrating the flavour.

We find Grenache a joy to have in our cellar. It provides us with the same relief from full bodied wines that we experience with Pinot Noir, Tinta Cao and Gamay.



Current Release: 2006 Vintage

Viticultural & vinification notes

VINTAGE CONDITIONS	An unseasonally cool vintage with harvest in May
VINEYARD	Three Hills Karridale Hand Pruned Hand Picked
GRAPE VARIETY	100% Grenache
MATURATION	In 2 year old French oak barriques
WINE ANALYSIS	Alc/Vol: 14.8% Acidity: 6.2g/l pH: 3.55 Residual Sugar: < 0.5 g/l

Winemaker Mark Warren's comments

COLOUR	Medium red with a red hue.
NOSE	There are attractive aromas of raspberry, cherry, confection and spice.
PALATE	The palate is medium to full-bodied with intense berry, black jubes and boiled lolly flavours with some cherry and spice high notes. The tannins are soft and long with warming alcohol on the finish.

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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.

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MALBEC

Background:

Malbec, Merlot, Cabernet Franc, Cabernet Sauvignon and Sauvignon Blanc share some flavour characteristics that are uniquely Bordeaux. Perhaps they share genes from Sauvignon Blanc. Hence the fresh, herby green element to the flavour, the hint of capsicum and asparagus....but Malbec is least tarred with that brush. Nothing speaks to me more of orchard fresh plums, somewhat tart, a little on the green side.

Malbec is a very interesting variety with a distinctive flavour profile that is a useful addition to ones armoury. The Bordelaise call it 'Cot'. I well remember the early Malbecs that were made by Jack Mann of Houghtons. They were sold as Strelley Claret. My enthusiasm for the variety was also excited by wines made at Alkoomi in Frankland by Merv Lange.

We are impressed with Malbec, so much so that we have expanded the plantings in that part of the Three Hills property we called 'Ophir'. It is high country, gets every wind there is, so we need the trees to grow to shelter the vines. The soil is deep quartz and felspathic grit. These are plateau soils, water worked under some ancient sea, and the establishment is almost heartbreakingly slow. Each year there are more vines reaching the wire, there is more foliage and better protection from the wind. Ophir was the place King Solomon obtained exotic imports namely, silver, gold, apes, ivory, and peacocks. We have similar expectations. Instead of arriving in trireme however, the exotics arrive in 750 ml bottles.



Current Release: 2006 Vintage

Viticultural & vinification notes

VINTAGE CONDITIONS	An unseasonally cool vintage with harvest in April
VINEYARD	Three Hills Karridale Hand Pruned Hand Picked
GRAPE VARIETY	100% Malbec
MATURATION	French oak barriques
WINE ANALYSIS	Alc/Vol: 14.2% Acidity: 6.3g/l pH: 3.55 Residual Sugar: < 0.5 g/l

Winemaker Mark Warren's comments

COLOUR	Deep red with a purple hue
NOSE	Displays violets, plum skin, peppermint and jubes with a slight forest floor note.
PALATE	Has rich sweet fruit and incredible density; with flavours of plum, Xmas cake and jubes. It is a tight elegant wine with a fine tannin structure, long flavour and a raspberry aftertaste. A personal favourite that makes me wonder why there is not more Malbec made?

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PETIT VERDOT

Background:

Petit Verdot is a late ripening Bordeaux grape variety that has little in common with Cabernet Sauvignon, Merlot, Malbec or Cabernet Franc, all of which have flavours that suggest a shared ancestry with the white varietal, Sauvignon Blanc.

In appearance it's an individualist with small light green coloured leaves and many tiny bunches of black, well separated berries, full of seeds. It's very disease resistant. It's also a picker's nightmare.

According to John Brocksopp, who we trust in most things, it produces battery acid. The wine is inky and naturally high in acidity. Our experience is that Petit Verdot, left to hang till death-knock, produces a distinctive full flavoured wine of great appeal. It is said to be regarded as a super Cabernet Sauvignon in Bordeaux, but that might be just sales talk. In any case you will never see it as anything but a small part of their blends because it will only ripen there in the great years (the dry ones).



Current Release: 2006 Vintage

Viticultural & vinification notes

VINTAGE CONDITIONS	An unseasonally cool late vintage with harvest in early May
VINEYARD	Three Hills Karridale Margaret River Hand Pruned to rods Hand Picked
GRAPE VARIETY	100% Petit Verdot
MATURATION	12 months in 30% new and 70% 1 year old French oak
WINE ANALYSIS	Alc/Vol: 14.5% Acidity: 7.0 g/l pH: 3.70 Residual Sugar: < 0.1 g/l

Winemaker Mark Warren's comments

COLOUR	Great colour. Dark red with a dark red hue.
NOSE	Attractive aroma displaying dark fruit, sour cherry, violets and forest floor characters with background cedar oak.
PALATE	A medium to full bodied red with soft fine tannin and a tight acid structure. The palate has abundant berry fruit and sour cherry with a slight eucalypt and earthy note. The wine has great length with fine slightly chalky tannin and a minty red berry aftertaste.

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NEBBIOLO

Background:

The Nebbiolo variety originates from the Piedmont region of north-west Italy where it is responsible for some of the finest wines from that country. Historically and oenologically, Nebbiolo can be considered Italy's most significant grape variety. The reason is that Nebbiolo has one of the longest growing cycles of any northern Italian varietal. It is picked in full autumn, when the cold, often freezing mists enshroud the lower slopes of the soft Langhe hills around the village of Barolo in Piedmont. Hence its name from *nebbia*, meaning fog.

We love the tannins and the tar and roses aromatics. This is a very demanding grape. In most places it produces quite unpalatable wine. The predecessor to this wine, the 2001 has been proposed as Australia's best Nebbiolo by some who should know.

The amount of tannin that the Nebbiolo grape brings to the wine can be confronting to many people. The wine should be tasted with food to appreciate its flavour characteristics. Food stimulates the salivary glands. Saliva binds to tannin with the effect that the taste buds do not get to take up as much. The wine is therefore perceived to be softer. The same caution relates to all red wines but to this one most of all.



Current Release: 2006 Vintage

Viticultural & vinification notes

VINTAGE CONDITIONS	An unusually cool vintage with harvest in early May	
VINEYARD	Three Hills Karridale Hand Pruned Hand Picked	
GRAPE VARIETY	100% Nebbiolo	
MATURATION	2 year old French oak barriques	
WINE ANALYSIS	Alc/Vol:	13.4 %
	Acidity:	6.0 g/l
	pH:	3.70
	Residual Sugar:	< 0.5 g/l

Winemaker Mark Warren's comments

COLOUR	Medium red with a red hue.
NOSE	There are attractive aromas of dark fruit, bitter chocolate, raspberry, mocha and the traditional tar and roses
PALATE	Medium to full bodied with berry, bitter chocolate and boiled lolly flavours with a slight earthy, black olive note. But more interesting than the fruit flavours are the tannins, they are obvious, savoury, drying and persistent. This is Nebbiolo's point of differenceit's about the tannin!. Mediterranean food is a must !!!

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