

HEWITSON

BAROSSA VALLEY

MISS HARRY

Miss Harry is the nickname of my daughter Harriet and is a Grenache-dominant blend of Barossa Valley's traditional varieties along with Shiraz and Mourvèdre. The oldest vineyards date back to the 1800s and are hand harvested with younger 'sélections massale' of these same vineyards. The different vineyards have soils ranging from iron-rich terra rossa, loam-over-clay and to sand. Traditional wine making, very much aligned with our ethos of old-world inspiration with a new-world attitude, sees vinification, including 45% whole bunches and maturation for twelve months in old French oak barriques – Dean Hewitson

Colour Bright garnet with a medium purple hue.

Aroma Cherries, strawberries, spice and Provencale herbs.

Palate Fresh and with juicy forest fruits with cream, dried herbs.



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WINEMAKER'S NOTES

VINTAGE	2022
VARIETAL BLEND	46% Grenache 33% Shiraz 31% Mourvèdre
REGION	Barossa Valley, South Australia
APPELLATION	Barossa Valley
VINEYARD	Old, historical bush-vine and dry-grown
ALTITUDE	210m
SOIL	Ranging from ancient oxidised ferrous (terra rossa) over limestone to sand and gravel
VINE AGE	Younger 'selections massale' of century old vineyards to 140 year old vines
PLANTING SYSTEM	Ranging from bush vine/untrellised/ head pruned to trellised
VINE DENSITY	2,000 per Ha
FARMING	Dry-land, unirrigated, rye grass between rows, mulched under vine, hand pruned
YIELD	7.0 tonnes/Ha; 53HL/Ha
HARVEST	18 March - 21 April
VINIFICATION	48% whole bunch
AGEING	9 months in seasoned French oak barrels
ANALYSES	pH 3.65 Alc 13.5% Acidity 5.2g/L Sugar 0.2g/L.

Winery, Cellar Door, Private Dining & Accommodation

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