



# HAY SHED HILL

## MARGARET RIVER

### HAY SHED HILL BLOCK 2 CABERNET SAUVIGNON 2014

*Hay Shed Hill is one of a small and prestigious group of pioneer vineyards that have established Margaret River's reputation as a world-class wine producing region. Located in the heart of the Willyabrup Valley, the premier sub-region of Margaret River, The Hay Shed Hill Block Series wines are made from small parcels of fruit from individual blocks on the vineyard to showcase the best of Hay Shed Hill.*

*BLOCK 2 on the Hay Shed Hill vineyard was planted in the early 1970's to the Houghton clone of Cabernet Sauvignon. These old dry grown vines have sunk deep roots into the gravelly loam soil profile providing the nutrient basis they need. Block 2 has a steep northern facing aspect maximizing the sunlight interception by the vines providing ideal ripening conditions.*

**VINTAGE:** Margaret River has experienced an unprecedented sequence of outstanding vintages – all with their own twists and turns but all of the highest quality. 2014 will prove to be another highlight in this run, but with a profound difference that may not be realized for several years.

The 2014 vintage commenced in a very similar vein to the last three vintages with hot and dry conditions in January and February. In contrast, however to recent vintages the season cooled considerably in March leading to a long and extended ripening for the red varieties. In fact the harvest of Cabernet at Hay Shed Hill was two to three weeks later than the previous four vintages with warm days, cool nights and a total absence of rainfall providing a slow and steady ripening rather than a rapid accumulation of sugar and allowing all the colour and flavour components to develop.

**WINEMAKING:** The grapes from Block 2 were de-stemmed into open topped vessels for fermentation on skins with traditional pump over cap management. At the completion of fermentation the wine was left on skins for a further 10 days to maximize the development of the mature tannin. Maturation in French oak barriques for 18 months added further complexity and structure without dominating the fruit. The wine was matured in bottle for six months prior to release.

**COLOUR:** Dense dark red to black colour of great intensity.

**TASTING NOTES:** The 2014 Hay Shed Hill Block 2 Cabernet Sauvignon has a dense blood red with a dark centre. The wine displays ripe berry aromas of great intensity with underlying dusty and earthy characters typical of Margaret River Cabernet Sauvignon. There is depth to the nose indicating there are reserves of complex aromas yet to develop and be exhibited in the wine. The palate is substantial – this is a big wine by Western Australian standards with intense and fully ripe, fleshy sweet fruit filling the mid palate with great palate extension driven by the ripe and mature tannin. The mouthfeel is robust but the tannins are smooth.

**CELLARING:** This is a strong wine with ripe tannin and strong fruit depth indicating it will benefit from careful cellaring. The expectation is that the wine would benefit from 10 years maturation.

#### TECHNICAL INFORMATION:

Vintage: 2014

Variety: Cabernet Sauvignon 100%

Alcohol: 14.0% Alc. Vol.

Growing Region: Willyabrup, Margaret River



HAY SHED HILL & PITCHFORK WINES

511 Harmans Mill Road Willyabrup, Margaret River WA 6280 PO Box 221 Cowaramup WA 6284

Ph: + 61 8 9755 6046 Fax: + 61 8 9755 6083 Email: [info@hayshedhill.com.au](mailto:info@hayshedhill.com.au)

[www.hayshedhill.com.au](http://www.hayshedhill.com.au)