



HAY SHED HILL

MARGARET RIVER

HAY SHED HILL 'White Label' SANGIOVESE 2016

The Hay Shed Hill White Label wines highlight less well-known varieties in Australia, varieties from the old world finding a new expression of character. Sangiovese and Tempranillo are two of the fastest growing wine styles in the country, easily paired with our hotter climate and lighter styles of food. Margaret River forged its worldwide reputation with Cabernet Sauvignon but has demonstrated that with numerous diverse sub-regions it can produce a wide range of different varieties of exceptional quality. Sangiovese, with its Italian origins, has found a new home in Margaret River, with its climate and soils providing ideal growing conditions.



VINTAGE: What a sweet vintage for Margaret River grape growers!

Following a good winter was a mild and calm spring with generally good weather during the crucial flowering period, that is the stage at which the flowers are fertilized and begin to form individual grape berries. This stage can often be quite wild and stormy leading to significant loss of fruit.

The beginning of summer was mild, almost perfect growing conditions. There was a small rain event in January which may have caused consternation had it continued but it was mercifully brief leading to several months of virtually rain free weather.

March was mild, with perhaps only three days of intense heat, ideal conditions for the development of the red grapes, with harvesting beginning middle of March through to the middle of April. Good colours, ripe aromas and flavours and good structural tannins across all red varieties. *Another great vintage for Margaret River.*

WINEMAKING: The Sangiovese grapes were de-stemmed and fermented in open vessels with extensive pump-over cap management to aid colour and flavour extraction and optimize tannin development. The wine was pressed off skins and matured in old French oak barriques, for about five months, to ensure the light fruity style of the wine did not become dominated by oak intensity.

COLOUR: Brilliant translucent cherry hues.

NOSE: The nose is dominated by the red fruit spectrum - cherries, strawberries, roses, red fruits and just a hint of spice.

PALATE: A light dry palate with plenty of red fruit flavours and a fine tannin structure. Light-bodied, this wine typifies the Chianti wines so loved for their ability to pair with Italian foods and lighter food styles. The wine has medium-high acidity, with an emphasis on mid-palate fruit flavours, and good extension from the finish.

TECHNICAL INFORMATION:

Vintage: 2016		Growing Region: Margaret River
Variety: Sangiovese 100%		Alcohol: 15.0% Alc Vol.