



HAY SHED HILL

MARGARET RIVER

HAY SHED HILL BLOCK 1 SEMILLON SAUVIGNON BLANC 2017

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 1 consists of some of the oldest Semillon and Sauvignon Blanc grapes in Margaret River. On a steep gravelly slope these old dry-grown vines produce a very small crop of bright and varietally expressive Semillon and Sauvignon Blanc with a depth of flavour and intensity rarely seen in these varieties.



VINTAGE: Vintage 2017 is over, and what a long, and strange, one it was. Every vintage is different; lessons learned from the previous year don't always help the following year.

The 2017 vintage started late, two to three weeks later than the preceding couple of years. Early ripening varieties such as Semillon and Sauvignon Blanc were harvested in the first week of March. The reason for this was the mild, cool spring weather experienced all across the southern part of the state. This can be quite beneficial as cool ripening conditions helps maintain the fresh, bright aromas of these early white varieties. Varieties like Chardonnay and Sauvignon Blanc from 2017 are quite stunning in their liveliness and flavour at relatively low alcohol levels.

WINEMAKING: Only the best 'free run' component of the juice was used resulting in the finest and brightest fruit expression with the least amount of phenolic impact. The juice was fermented in French oak barrels, no new oak was used so as to ensure that oak flavours and aromas were not dominant characters in the wine. The wine was matured in barrel for 8 months before clarification and bottling.

COLOUR: Pale straw colour with fresh green tinges.

NOSE: The bouquet is fresh and clean with classic grassy elements typical of this region but with a lemony minerality distinctive to this block. The nose is more complex than most SSB blends with an underlying toasty nuance.

PALATE: The palate is bright and fresh with vibrant citric, gooseberry and lychee-like flavours, all at a level of intensity greater than expected. The oak is almost impossible to detect other than it adds a textural dimension to what is normally a simple fresh and lively wine style. This wine has an amazing palate extension with the flavour lingering to a clean ultra dry finish.

TECHNICAL INFORMATION:

Vintage: 2017

Variety: Semillon 65% Sauvignon Blanc 35%

Alcohol: 12.0% Alc. Vol.

Growing Region: Margaret River

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