



HAY SHED HILL

MARGARET RIVER

HAY SHED HILL BLOCK 6 CHARDONNAY 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.

Planted in 1975 to Gin Gin (Mendoza) clone Chardonnay, Block 6 has a steep south-facing aspect thereby reducing the sunlight interception by the vines and creating a cool micro climate ideal for quality Chardonnay production. These dry grown vines produce tiny quantities of fruit with distinctive restrained mineral character.

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 barriques; 30% new with the balance being one, two and three years old, before maturing in barriques for a further 10 months. No lees stirring or malolactic fermentation occurred, preserving and highlighting the purity of fruit expression. The wine expresses the character of this superb vineyard in an elegant and restrained style that is bright, vibrant and fresh in its youth and will benefit from medium-term cellaring.

COLOUR: Brilliant appearance, great clarity and the lightest of green hues.

NOSE: The 2017 Block 6 Chardonnay has mineral aromatics with background savoury flinty notes. The fruit is in the fresh white pear spectrum with perhaps some citric elements.

PALATE: The palate is complex with good carryover of fruit expression. Vibrant and with a lightness about it this wine, it is far from the old fashioned Australian Chardonnay of the 1980's. The old vine depth of fruit provides a complexity not seen in most Chardonnay - there is always more to find in the wine without it being overworked or over-blown. This is a beautiful wine with depth of flavour and texture that will stand up in a fine dining situation.

TECHNICAL INFORMATION:

Vintage: 2017 Variety: Chardonnay 100%
Alcohol: 13.0% Alc. Vol. Growing Region: Margaret River



HAY SHED HILL WINES

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