

HAY SHED HILL

MARGARET RIVER

SHIRAZ TEMPRANILLO 2017

The Hay Shed Hill Vineyard Series showcase the character of the fruit grown on this classic vineyard site with distinctive and expressive wines.

Old world savoury Tempranillo meets new world vibrant fleshy flavoursome Shiraz in this new interpretation of a classic Australian wine style.



VINTAGE: 2017 vintage started late, two to three weeks later than the preceding couple of years. The reason for this was the mild, cool spring weather experienced all across the southern part of the state. During the middle and latter part of March the South-West region including Margaret River experienced a very unusual amount of rain and very cool weather, ripening over this period was very slow. The first suggestions of worry started to appear in growers eyes. Of recent history Margaret River has experienced very dry conditions in March and early April with the season breaking mid to late April, not a problem with all the grapes picked. But this year the concern was that if the season broke in mid April all the red grapes would be still on the vine. However anyone that lived though the late April and early May in the South-West of Western Australia will testify that never had we had a better, warmer early autumn. It was simply perfect; cool crisp mornings and evenings but beautiful warm and sunny days; not too hot, textbook conditions for great ripening especially for the red varieties.

WINEMAKING: : Both Shiraz and Tempranillo were de-stemmed and fermented separately in open vessels with extensive pump over cap management to aid colour and flavour extraction as well as optimize the tannin development. The wines were pressed off skins and matured in French oak barriques, approximately one third new oak with the balance one and two year old. After 15 months in barrel the wines were blended according to taste.

COLOUR: Vibrant red/black colour with a deep opaque centre.

NOSE: The nose displays a complex blend of violets and spicy black pepper notes of the Shiraz with the more savoury licorice aromas from the Tempranillo.

PALATE: Shiraz and Tempranillo are wonderful partners; two old varieties coming together to make a new vibrant blend. The Shiraz brings all the Australian fruit power, deep plum flavours with a peppery edge in a fleshy fruit sweet palate. The Tempranillo adds savoury elements and complex tannin structure to the wine resulting in a more complete wine than either of the two components could make on their own. This wine has all the sweet fleshiness that we expect in Shiraz with the added benefit of textural complexity.

TECHNICAL INFORMATION:

Vintage: 2017

Growing Region: Margaret River

Variety: Shiraz 86% Tempranillo 14%

Alcohol: 14.5% Alc Vol.

HAY SHED HILL WINES

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