



HAY SHED HILL

MARGARET RIVER

HAY SHED HILL 'World Series' TEMPRANILLO 2017

The Hay Shed Hill World Series wines highlight less well-known varieties in Australia, varieties from the old world finding a new expression of character in the new world.

Tempranillo is one of the fastest growing wine styes 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 diverse sub-regions it can produce a range of different varieties of exceptional quality.

Tempranillo, with its Spanish origins, has found a new home in Margaret River, with grapes of great colour density, distinctive savoury licorice-like characters and outstanding structural complexity.

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

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: The Tempranillo grapes were de-stemmed and fermented in open vessels with extensive pump over cap management to aid colour and flavour extraction as well as optimize the tannin development. The wine was pressed off skins and matured in French oak barriques, approximately one third new oak with the balance one and two years old, for about 12 months.

COLOUR: Deep garnet in colour with an vibrant cherry rim.

NOSE: The nose is complex with earthy savoury characters, wonderfully deep cedar notes and winter spices.

PALATE: The palate shows earthy and spicy fruit characters. It has complex cigar-box and smokiness from its time in oak. This tempranillo has firm tannins and a good acid profile which would suggest some medium-term aging potential

TECHNICAL INFORMATION:

Vintage: 2017		Growing Region: Margaret River
Variety: Tempranillo 100%		Alcohol: 13.5% Alc Vol.



HAY SHED HILL 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

www.hayshedhill.com.au