



PITCHFORK

2017
MARGARET RIVER
SHIRAZ

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 through 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: Shiraz from selected premium Margaret River vineyards were used to make this wine. Fermented in open stainless steel tanks with twice daily pumpovers aiding fruit tannin development. Maturation in new, 1, 2 and 3 year old French oak for 12 months encouraged wine development and structural complexity. The objective was to produce an elegant Shiraz with complex aromas and characters and with texture and structure, the use of French oak instead of traditional American oak gives rise to a wine of greater sophistication.

COLOUR: Vibrant youthful brilliant hue of good depth.

NOSE: Ripe cherry and plum fruits with chocolaty influences.

PALATE: The palate displays good depth of fruit concentration, ripe sweet fruit fleshiness in the mid palate and good flavour extension.

TECHNICAL INFORMATION

VINTAGE: 2017

VARIETY: Shiraz 100%

ALCOHOL: 14.0%

GROWING REGION: Margaret River



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