



HAY SHED HILL

MARGARET RIVER

HAY SHED HILL BLOCK 6 CHARDONNAY 2018

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: It can get a bit repetitive describing vintages in Margaret River, our lesser vintages are still pretty good and our good vintages are just perfect. 2018 will, I believe, be proven to be in time one of the great vintages.

It was an early start, perhaps a bit surprisingly considering a very mild spring and start of summer. At Hay Shed Hill we picked Chardonnay on 5 February, which is five days earlier than ever before - the seasons continue to get earlier. Climate change doubters need to listen to what the plants are telling us. The weather records will show that the summer months of February and March in the South West of WA were generally fine, very little rain and with no days over 40°, in fact at Hay Shed Hill we had no days over 35°. The mild weather allowed even, gradual ripening and moderate accumulation of sugar, ideal ripening conditions.

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: 2018

Variety: Chardonnay 100%

Alcohol: 13.0% Alc. Vol. Growing Region: Margaret River



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