

HAY SHED HILL

MARGARET RIVER

SHIRAZ TEMPRANILLO 2018

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: 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.

Season 2018 can be described in short as 'dry and mild'. The growing of fine wine grapes requires lots of good sunshine but not necessarily lots of heat. Hot weather will certainly aid the development of sugar but it seems to have very little to do with the development of all the desirable things like colour, aromas, flavours and tannins. So in fact milder seasons with good sunshine but cooler temperatures are usually the best; maximizing the development of aromas and flavours without ending up with high alcohols and over ripe jammy fruit characters.

It was an early start, perhaps a bit surprisingly considering a very mild spring and start of summer. 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 conditions for the key 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: 2018

Variety: Shiraz 86% Tempranillo 14%

Growing Region: Margaret River

Alcohol: 14.0% Alc Vol.

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