



2018
MARGARET RIVER
PINK

PITCHFORK



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: With minimal skin contact the wine exhibits a light bright appearance with colour in the salmon pink spectrum. Fermentation to almost dry has produced a clean and refreshingly lively palate. There is just the hint of savoury texture indicating its origins of quality red grapes.

The 2018 Pitchfork Pink is a great example of modern Australian rose, light years away from the dark ruby red, sweet and heavy examples of the past.

COLOUR: Bright and clear pink grapefruit hues.

NOSE: The wine is clean, fresh and has an inviting berry fruit nose. Aromas of vanilla bean ice-cream and fresh strawberries.

PALATE: The palate is fresh and lively with rich juicy red fruit characters. Lingering fruit flavours carry through the palate which finishes with just a hint of red wine texture. The perfect wine to enjoy on a spring or summers day.

ALCOHOL: 13.0% **GROWING REGION:** Margaret River

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