



PITCHFORK

2018
MARGARET RIVER
SHIRAZ



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 Shiraz.

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: 2018

VARIETY: Shiraz 100%

ALCOHOL: 14.0%

GROWING REGION: Margaret River



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