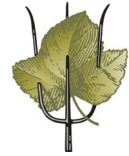


HAY SHED HILL

MARGARET RIVER

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Vintage Report | 2018



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. 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 conditions for the key varieties of Chardonnay, Sauvignon Blanc, Semillon, the Cabernet family and Shiraz. Some of the varieties that like a bit of heat, specifically Tempranillo, Grenache and Malbec, required a bit more time on the vine to reach full flavour ripeness so even with the season starting early we still went through to the end of April.

Best varieties in 2018 - Chardonnay and the Cabernet Family.

HAY SHED HILL WINES

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