



HAY SHED HILL

MARGARET RIVER

HAY SHED HILL BLOCK 2 CABERNET SAUVIGNON 2020

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.

BLOCK 2 on the Hay Shed Hill vineyard was planted in the early 1970's to the Houghton clone of Cabernet Sauvignon. These old dry grown vines have sunk deep roots into the gravelly loam soil profile providing the nutrient basis they need. Block 2 has a steep northern facing aspect maximizing the sunlight interception by the vines providing ideal ripening conditions.

VINTAGE: The year 2020 will naturally go down as a very strange year for obvious reasons. But even before our lives were tipped upside down the 2020 vintage in Margaret River had presented its own mysteries and unusual occurrences.

Another relatively dry winter was followed by the hottest and driest spring ever recorded in the South West. The region experienced the hottest October and November on record with all vine maturity stages being well advanced of normal. So much so that we harvested Chardonnay at Hay Shed Hill in January something we have never done before.

The heat of spring did not extend into summer with the summer of 2020 being relatively mild; in fact conditions were highly favourable during the early part of summer. It appears that the seasons have just shifted forward a month with an early onset of autumn in the middle of March. This early onset of autumn did not prove to be a problem as most vineyards were picked and finished well ahead of normal.

The fact that a hot spring followed a less than satisfactory winter compromised grape yields across all varieties with crop levels being for the second year in a row uniformly poor. While quantity was low quality cannot be doubted. The whites are fresh and crisply varietal and the reds are vibrant and ripe with that lovely medium body that is the signature of Margaret River.

WINEMAKING: The grapes from Block 2 were de-stemmed into open topped vessels for fermentation on skins with traditional pump over cap management. At the completion of fermentation the wine was left on skins for a further 10 days to maximize the development of the mature tannin. Maturation in French oak barriques for 18 months added further complexity and structure without dominating the fruit. The wine was matured in bottle for six months prior to release.

COLOUR: Dense dark red to black colour of great intensity.

TASTING NOTES: This Hay Shed Hill Block 2 Cabernet Sauvignon has a dense blood red with a dark center. The wine displays ripe berry aromas of great intensity with underlying dusty and earthy characters typical of Margaret River Cabernet Sauvignon. There is depth to the nose indicating there are reserves of complex aromas yet to develop and be exhibited in the wine. The palate is substantial – this is a big wine by Western Australian standards with intense and fully ripe, fleshy sweet fruit filling the mid palate with great palate extension driven by the ripe and mature tannin. The mouthfeel is robust but the tannins are smooth.

CELLARING: This is a strong wine with ripe tannin and strong fruit depth indicating it will benefit from careful cellaring. The expectation is that the wine would benefit from 10 years maturation.

TECHNICAL INFORMATION:

Vintage: 2020

Variety: Cabernet Sauvignon 100%

Alcohol: 14.0% Alc. Vol.

Growing Region: Willyabrup, Margaret River



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