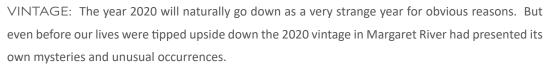
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## 2020 MARGARET RIVER CABERNET MERLOT



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: This traditional blend of the two classic grape varieties is designed to produce a wine with a complete palate profile. Cabernet Sauvignon is the structurally strongest variety with good flavour in the early and late part of the taste spectrum backed up by fine tannin. Merlot has less flavour persistence than Cabernet Sauvignon but has wonderful mid palate fleshiness giving a sweet fruit centre to the wine. The grapes were sourced from Margaret River; the premier grape producing region of Western Australia. Fermentation in open topped vessels with traditional pump over cap management produced a wine with loads of fruit flavours and background tannin providing structure without astringency. Maturation in French oak barriques for 10 months adds further complexity and structure without dominating the fruit.

COLOUR: Vibrant youthful red hues of good depth.

NOSE: Ripe berry fruits with chocolate mint characters typical of Margaret River Cabernet Sauvignon.

PALATE: Good concentration of ripe sweet berry fruits with impressive mid palate fleshiness. Soft round palate profile with ripe tannin at finish.

TECHNICAL INFORMATION





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