



PITCHFORK



2021  
SHIRAZ

**VINTAGE:** It was a great start to the season with the first really wet winter for several years and therefore good soil moisture entering spring and summer. This is even more important for 'dry grown' (unirrigated) vineyards such as Hay Shed Hill. There were positive signs at budburst with potentially better crop levels than the last two years.

Spring was mild and the first whites varieties harvested in the first week of February. In this middle to late part of February and throughout March we experienced multiple episodes of rain, some of these falls being heavy. This sort of weather is rare in a Margaret River summer requiring harvest plans to be constantly reviewed and updated.

Given the conditions I am thrilled with the result, all whites and rosés were pristine and clean, perhaps a little lighter in body than many years but wonderfully fresh and pure in character. When we got to reds in March and throughout April the challenges were greater. The requirement for full ripe fruit flavours and depth of body in red wine means the grapes need to be left on the vine longer therefore with increased risk. But we were protected by the wine gods and got all the Hay Shed Hill reds off the vine before the season broke with a vengeance with heavy mid-April rainfall. It was a close thing.

Cabernet and related varieties are bright in colour with good richness and maturity of tannin. I think it will be a classic year more closely aligned with Margaret River wines of the early and mid-90s as opposed to the bigger wines of the early part of the century. And I think that is a good thing.

Michael Kerrigan, winemaker.

**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: 2021      VARIETY: Shiraz 100%

ALCOHOL: 14.0%

