'MORRISON'S GIFT' CHARDONNAY 2022



The Hay Shed Hill vineyard is located in the Wilyabrup sub-region of Margaret River.

Wilyabrup is extraordinary in that is has forged a world class reputation for both Cabernet based blends and Chardonnay. In a casual examination of the map it might be argued that Wilyabrup is too far north to make delicate Chardonnay, as you move north the climate becomes warmer. However it is the close proximity of the Indian Ocean and its strong prevailing Westerly and South Westerly breezes that make this sub-region substantially cooler than the latitude would suggest.



The property was known as Sussex Vale until 1989 when it was purchased by Barry and Liz Morrison who established the Hay Shed Hill brand using fruit grown on the estate. Passionate wine enthusiasts the Morrison's extended the existing plantings with emphasis on Chardonnay and the classic red Bordeaux varieties.

Morrison's Gift Chardonnay pays tribute to Liz and Barry in a wine that showcases this great variety grown on the Hay Shed Hill vineyard.

THE VINTAGE

An extraordinary season is the phrase that best sums up season 2022.

The South-West of Western Australia experienced one of the hottest springs on record with an intensive long stretch of hot days and unseasonal warm nights, including four consecutive days above 40°C over the Christmas period. The timing of this heat wave was at a critical time in the cycle of the early maturing varieties such as Chardonnay and, to a lesser extent, Sauvignon Blanc and Semillon.

Chardonnay yields were severely affected across the region but most seriously at Hay Shed Hill and other dry grown vineyards. We had potentially set a good crop at Hay Shed Hill but this four-day period and the follow up weeks compromised the weight of the bunches so that the end yield was estimated to be less than 30% of expectation. Such is farming. Qualitatively we have no complaints with the wine now in barrel maturing well. Sauvignon Blanc and Semillon came in at significantly lower yields that expected but much better than Chardonnay. Red grapes were largely unaffected by the heat wave as they were immature in development at that time.

Abruptly in late January the weather changed dramatically with an extreme fall in day and night temperature and with consistent rain events passing through with early Autumnal-like conditions. This cooler weather benefited the red grapes, especially Cabernet Franc, Cabernet Sauvignon and Malbec allowing slower development and therefore greater flavour and colour maturity.

The outcome of 2022 is a high quality low yield harvest out of Margaret River. Michael Kerrigan

THE WINE

MORRISON'S GIFT

The Morrison's Gift Chardonnay was made from Hay Shed Hill Gin Gin clone Chardonnay. Free run juice was put straight to French oak barrels, fermentation was by native yeast. No lees stirring or any other action was taken. The fermented wine was allowed to rest on lees for 11 months prior to minimal sulphur addition and filtration into bottle

The wine demonstrates all the characteristics of Wilyabrup and of this great site. Pale straw hues with fresh light pome fruit aromas, freshly cut white pear. The palate has substantial body and texture derived from the natural fermentation leading to a clean and very dry crisp finish. The Morrison's Gift Chardonnay harks back to an age when these vines were planted being fuller and richer in body than the res of the Hay Shed Hill stable of Chardonnay wines.

This wine will benefit form medium term maturation of two to five years.

TECHNICAL

Growing Region: Margaret River | Alc Vol: 12.5% | Variety: Chardonnay 100%



