

# HAY SHED HILL

MARGARET RIVER

## SAUVIGNON BLANC SEMILLON 2022

The Hay Shed Hill Vineyard Series showcase the character of the fruit grown on this classic vineyard site with distinctive and expressive wines.

The Hay Shed Hill Sauvignon Blanc Semillon is a bright vibrant fresh wine full of the lively clean tropical flavours typical of this classic Margaret River blend.



**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 than 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

**WINEMAKING:** Sauvignon Blanc and Semillon grapes from the Hay Shed Hill vineyard were used in making this wine. Only free run juice was used, this component of the juice is the highest in quality with the most intense fruit expression and the lowest in undesirable phenolic skin characters. Fermentation in stainless steel tanks at low temperature without the use of oak preserved and highlighted the finer fruit characters of these aromatic varieties.

**COLOUR:** The wine displays fresh green tinges to a very pale straw colour.

**NOSE:** Typical cool-climate Sauvignon Blanc and Semillon aromas of lively tropical fruits and fresh herbaceous grassy characters make up an intense bouquet.

**PALATE:** The palate is fresh and lively with classic Sauvignon Blanc and Semillon characters and a fine structure that are an indication both of the quality of the vintage and of the use of only free-run juice.

**TECHNICAL INFORMATION:**

Vintage: 2022

Growing Region: Margaret River

Variety: Sauvignon Blanc 58% Semillon 42%

Alcohol: 12.5% Alc Vol.



HAY SHED HILL WINES

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