



PITCHFORK

2022 MARGARET RIVER CHARDONNAY



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.

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.

WINEMAKING: The wine is unwooded, with fermentation occurring in stainless steel tanks and then bottled at an early age. A low temperature, protective regime was adopted during its production, thereby preserving the finer fruit characters.

COLOUR: Brilliant appearance, pale straw with green hues.

NOSE: Fermentation in stainless steel tank allows the full expression of Chardonnay fruit aroma without the influence of oak or lees resulting in a bright, clean tropical fruit bouquet.

PALATE: The palate is rich with tropical fruits, clean zippy acidity balances the sweet fruit character resulting in a bright fresh flavoursome palate. When good quality Chardonnay is used unwooded Chardonnay takes on a whole new level of depth and intensity.

TECHNICAL INFORMATION

VINTAGE: 2022

VARIETY: Chardonnay 100%

ALCOHOL: 12.5%

GROWING REGION: Margaret River



HAY SHED HILL WINES

511 Harmans Mill Road Willyabrup, Margaret River WA 6280 PO Box 221 Cowaramup WA 6284

Ph: + 61 8 9755 6046 Fax: + 61 8 9755 6083 Email: info@hayshedhill.com.au

WWW.HAYSHEDHILL.COM.AU