



HAY SHED HILL

MARGARET RIVER

HAY SHED HILL BLOCK 1 SEMILLON SAUVIGNON BLANC 2023

Hay Shed Hill is one of a small and prestigious group of pioneer vineyards that have established Margaret River's reputation as a world-class wine producing region. Located in the heart of the Willyabrup Valley, the premier sub-region of Margaret River, The Hay Shed Hill Block Series wines are made from small parcels of fruit from individual blocks on the vineyard to showcase the best of Hay Shed Hill.

Block 1 consists of some of the oldest Semillon and Sauvignon Blanc grapes in Margaret River. On a steep gravelly slope these old dry-grown vines produce a very small crop of bright and varietally expressive Semillon and Sauvignon Blanc with a depth of flavour and intensity rarely seen in these varieties.

VINTAGE:

The 2023 Vintage was a throwback to the 90's. A lovely wet winter opened to a mild spring with budburst in the early varieties being up to two weeks later than recent vintages. The spring weather was fine so the late budburst and slower development was not a problem for the early and mid season varieties, but it did cross a few minds that late season varieties such as Cabernet Sauvignon might be very late indeed which always carries risk of rain.

However, such concerns were mollified as the season continued into March with fine weather and mild conditions that were ideal for steady, consistent ripening. Chardonnay came off a few weeks later than usual but in perfect condition and looked potentially to be the star variety of the whites.

I believe we will see brilliant whites and mid bodied, more elegant reds from the 2023 vintage reminiscent of some of the great vintages in the 1990's.

Michael Kerrigan, winemaker

WINEMAKING:

Only the best 'free run' component of the juice was used resulting in the finest and brightest fruit expression with the least amount of phenolic impact. The juice was fermented in French oak barrels, no new oak was used so as to ensure that oak flavours and aromas were not dominant characters in the wine. The wine was matured in barrel for 8 months before clarification and bottling.

COLOUR:

Pale straw colour with fresh green tinges.

NOSE:

The bouquet is fresh and clean with classic grassy elements typical of this region but with a lemony minerality distinctive to this block. The nose is more complex than most SSB blends with an underlying toasty nuance.

PALATE:

The palate is bright and fresh with vibrant citric, gooseberry and lychee-like flavours, all at a level of intensity greater than expected. The oak is almost impossible to detect other than it adds a textural dimension to what is normally a simple fresh and lively wine style. This wine has an amazing palate extension with the flavour lingering to a clean ultra dry finish.

TECHNICAL INFORMATION:

Vintage: 2023

Variety: Semillon 60% Sauvignon Blanc 40%

Alcohol: 11.0% Alc. Vol.

Growing Region: Margaret River



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