



# HAY SHED HILL

## MARGARET RIVER

### HAY SHED HILL BLOCK 6 CHARDONNAY 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.

Planted in 1975 to Gin Gin (Mendoza) clone Chardonnay, Block 6 has a steep south-facing aspect thereby reducing the sunlight interception by the vines and creating a cool micro climate ideal for quality Chardonnay production. These dry grown vines produce tiny quantities of fruit with distinctive restrained minerally character.

**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

**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 barriques; 30% new with the balance being one, two and three years old, before maturing in barriques for a further 10 months. No lees stirring or malolactic fermentation occurred, preserving and highlighting the purity of fruit expression. The wine expresses the character of this superb vineyard in an elegant and restrained style that is bright, vibrant and fresh in its youth and will benefit from medium-term cellaring.

**COLOUR:** Brilliant appearance, great clarity and the lightest of green hues.

**NOSE:** The Block 6 Chardonnay has mineral aromatics with background savoury flinty notes. The fruit is in the fresh white pear spectrum with perhaps some citric elements.

**PALATE:** The palate is complex with good carryover of fruit expression. Vibrant and with a lightness about it this wine, it is far from the old fashioned Australian Chardonnay of the 1980's. The old vine depth of fruit provides a complexity not seen in most Chardonnay - there is always more to find in the wine without it being overworked or over-blown. This is a beautiful wine with depth of flavour and texture that will stand up in a fine dining situation.

#### TECHNICAL INFORMATION:

Vintage: 2023

Variety: Chardonnay 100%

Alcohol: 13.0% Alc. Vol.

Growing Region: Margaret River



HAY SHED HILL WINES

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