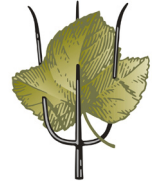


HAY SHED HILL CHARDONNAY 2023

HAY SHED HILL
MARGARET RIVER

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



This wine showcases the strength of Margaret River for Chardonnay with a restrained, modern, elegantly structured wine from one of the great Margaret River vineyards.

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 free run juice from the old vine Gin Gin clone Chardonnay was used in the making of this wine, this component of the juice is the highest in quality with the most intense fruit expression and the lowest in undesirable phenolic skin characters. The clear juice was fermented in French oak barriques; 30% new with the balance being one, two and three years old. The wine was matured in the same barriques for a further 10 months. No lees stirring or malo lactic fermentation was allowed in order to preserve and highlight the purity of fruit expression. The objective was to make a wine that expressed the character of this superb vineyard in an elegant and restrained style of wine that would be bright, vibrant and fresh in its youth but benefit from medium term cellaring.

COLOUR:

The wine displays fresh green tinges on a pale straw colour.

NOSE:

The nose exhibits aromas of fresh cut pear and honey dew melon with some zesty citric notes. There are no overt woody or buttery aromas with the primary fruit characters expressed with clarity and definition.

PALATE:

The palate is fresh and lively with clean crisp acidity complementing the vibrant fruity flavours. The palate has very good extension and ends clean and bright. This is a restrained style of Australian Chardonnay and highlights how far we have come with this style of wine over the last decade.

TECHNICAL INFORMATION:

Vintage: 2023 Growing Region: Margaret River

Variety: Chardonnay 100% Alcohol: 12.0% Alc. Vol.

Vegan Wine



www.hayshedhill.com.au

511 Harmans Mill Road, Wilyabrup WA 6280

Phone: 61 8 97556046 Email info@hayshedhill.com.au