

2023
MARGARET RIVER
CHARDONNAY



PITCHFORK

VINTAGE:

The 2023 vintage was a throwback to the 1990'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.

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:

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: 2023

VARIETY: Chardonnay 100%

ALCOHOL: 12.0%

GROWING REGION: Margaret River



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