

# HAY SHED HILL CHARDONNAY

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REVIEWS BY VINTAGE | 2017 - 2015



## VINTAGE 2017

95 Points | Halliday Wine Companion

Estate-grown, fermented and matured for 11 months in French barriques. It is bright and lively, with a mix of grapefruit, melon white peach and crisp acidity. Its key asset is its balance, the length also very good.

## VINTAGE 2016

Silver Medal 93 Points | International Wine Challenge 2018

93 Points | Toni Paterson, The Real Review

A beautifully proportioned Margaret River chardonnay. Very fine oak, lemony fruit and a cleansing finish. An expertly made, elegant wine and a steal at the price. Highly recommended.

## VINTAGE 2015

95 Points | James Halliday Wine Companion

Fermented in French barriques (30% new), matured for 10 months (no lees stirring or mlf). Margaret River complexity and depth are intensified by the low yields and Gingin clone and use of free-run juice, which have soaked up the oak. Grapefruit flavours settle comfortably on the mid-palate, and are sustained through the length of the wine.

Bronze Medal | International Wine Challenge 2016



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REVIEWS BY VINTAGE | 2014 - 2012



## VINTAGE 2014

94 Points | James Halliday Wine Companion

Clear juice fermented in French barriques (30% new), matured in those barriques for a further 10 months, no stirring or MLF. A vibrantly fresh chardonnay with grapefruit and white peach fruit driving the long palate and finish. Here length is the key.

Commended | Sommelier Wine Awards London

## VINTAGE 2013

95 Points | James Halliday Wine Companion

Straw-green; has all the gravitas expected of the Gingin clone grown in Margaret River, making light work of barrel fermentation and maturation, but no lees stirring or mlf; white peach, melon and fig flavours have exceptional mouthfeel thanks to the acidity, with Chablis-like punch.

Commended | International Wine Challenge 2014

Commended | UK Sommelier Wine Awards 2015

## VINTAGE 2012

94 Points | James Halliday Wine Companion

93 Points | Tyson Stelzer WBM Magazine

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HAY SHED HILL  
MARGARET RIVER



★★★★★ Hay Shed Hill

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REVIEWS BY VINTAGE | 2011 - 2010



## VINTAGE 2011

Gold Medal | Margaret River Wine Show 2012

91 Points | Ray Jordan

A nutty and slightly spicy floral character opens on the nose. The palate has a nice richness and texture from good ripe flavoursome fruit well managed with a small amount of oak. It all sits together comfortably into a pleasing current drinking chardie. The dry savoury finish is most appealing. Excellent food wine.

Silver Medal | Royal Melbourne Wine Show 2012

3 STARS | Winestate Best of the West Tasting 2012

## VINTAGE 2010

94 Points | James Halliday Wine Companion

Light straw-green; free-run juice from estate-grown grapes gives the wine a head start before fermentation in French barriques followed by 11 months' maturation in those barrels. The wine has elegance and finesse, with a zesty grapefruit and pear finish. To 2018. 94 POINTS

4/5 Stars | Tony Love

4 ½ Stars | Ralph Kyte-Powell

92 Points | Nick Stock, Good Wine Guide 2012

90 Points | Ray Jordan

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HAY SHED HILL  
MARGARET RIVER



★★★★★ Hay Shed Hill

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## REVIEWS BY VINTAGE | 2009



### VINTAGE 2009

93 Points		James Halliday Wine Companion 2011
95 Points		Nick Stock, Good Wine Guide 2011
95 Points		Peter Forestal

