

HAY SHED HILL CHARDONNAY

REVIEWS BY VINTAGE | 2019 - 2017



VINTAGE 2019

92 Points | Ray Jordan Wine Guide 2021

Delightfully presented chardonnay from this lighter vintage. Nutty and creamy with a savoury palate character. It's more in the spear and citrus melon zone, with a faint mineral acidity to sustain the finish.

VINTAGE 2018

95 Points | James Halliday

Estate-grown. The bouquet is very pure, pointing to the restraint of the palate, where white stone fruit, apple and grapefruit do the talking. It was barrel-fermented, which has left its imprint on both the bouquet and palate. The way the wine has developed to date makes me certain it will grow old with grace a long way down the track. Great value.

93 Points | Ray Jordan, Wine Guide 2020

Great fruit from this vintage has pumped some serious quality into this excellent chardonnay. Retains a bright and lively mouthfeel, but with layers of complex melon and grapefruit character. Oak is neatly judged, with the 11 months maturation adding further complexity. Rich middle palate with a fine edge of melon and pear to finish. Nice wine.

92 Points | Sam Kim, Wine Orbit

Delightfully fruited and elegantly expressed, the wine shows white flesh nectarine, rockmelon, nougat and lemon zest aromas on the nose, leading to a beautifully rounded palate that's succulent and creamy. It's splendidly composed and styled, offering lovely drinking..

91 Points | James Suckling, UK

This has an array of lemons, lime juice, pears and melon with quite a fine, pared-back and taut textural stance.



HAY SHED HILL
MARGARET RIVER



Wine Companion 2020 Awards
10 of the Best Value Wineries
Hay Shed Hill Wines

HAY SHED HILL CHARDONNAY

REVIEWS BY VINTAGE | 2017 - 2014



VINTAGE 2017

95 Points | Halliday Wine Companion 2020
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

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



HAY SHED HILL
MARGARET RIVER



Wine Companion 2020 Awards
10 of the Best Value Wineries
Hay Shed Hill Wines

HAY SHED HILL CHARDONNAY

REVIEWS BY VINTAGE | 2013 - 2010



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

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.



HAY SHED HILL
MARGARET RIVER



Wine Companion 2020 Awards
10 of the Best Value Wineries
Hay Shed Hill Wines

HAY SHED HILL CHARDONNAY

REVIEWS BY VINTAGE | 2009



| | | |
|-----------|--|----------------------------------|
| 4/5 Stars | | Tony Love |
| 4 ½ Stars | | Ralph Kyte-Powell |
| 92 Points | | Nick Stock, Good Wine Guide 2012 |
| 90 Points | | Ray Jordan |

VINTAGE 2009

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



HAY SHED HILL
MARGARET RIVER



W i n e
Companion 2020 Awards
10 of the Best Value Wineries
Hay Shed Hill Wines