

# HAY SHED HILL G40 RIESLING

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## REVIEWS BY VINTAGE | 2016 -

Cellar Door release only, not widely circulated for third party review.



### VINTAGE 2016

92 Points | James Halliday Wine Companion 2018  
Special value for money rosette

As the name (cryptically, perhaps) implies, has 40g/L of residual sugar, and (unstated) acidity to provide freshness, balance and length to the kaffir lime and lemon fruit. It's no sin to drink it with ice blocks as the ultimate summer thirst quencher. And it will have a long life.

Bronze Medal | International Riesling Challenge 2016

### VINTAGE 2015

93 Points | James Halliday Wine Companion 2017  
Special value for money rosette

Spitoons aren't really needed when tasting wines such as this, it's so easy to swallow. (Why does that bring a naughty limerick to mind?) Perfect balance, but the fresh, zesty finish is the key. Lime in a tall glass with ice blocks.

Gold Medal | International Riesling Challenge 2015

Bronze Medal | Royal Wine Show of Victoria 2015

### VINTAGE 2014 (inaugural vintage)

96 Points | James Halliday Wine Companion 2016

The G40 name heralds 40g/l of residual sugar in the wine; the remarkable feature of this riesling is the way that crunchy/rocky acidity is as obvious as the sweetness, the fruit in a lime, grapefruit and green apple spectrum standing proudly above the residual sugar and acidity. Is earmarked for greatness in 10 years' time.

Bronze Medal | International Riesling Challenge 2016

