

HAY SHED HILL SHIRAZ TEMPRANILLO

REVIEWS BY VINTAGE | 2015 - 2012



VINTAGE 2015

92 Points | James Halliday Wine Companion
Silver Medal | Wine Show of WA 2016

VINTAGE 2014

93 Points | James Halliday Wine Companion
Bronze Medal | Margaret River Wine Show 2012

VINTAGE 2013

92 Points | James Halliday Wine Companion

VINTAGE 2012

90 Points | James Halliday Wine Companion
Gold Medal | Qantas Wine Show of WA 2014
Silver Medal | Margaret River Wine Show 2013

VINTAGE 2011

93 Points | James Halliday Wine Companion
Deep purple-crimson; the percentage contribution of the two varieties is not specified, but shiraz is the flavour and structure leader of the band; that said, the array of red and black cherry fruit has been given complexity by the tempranillo. A wholly successful blend at an enticing price.

Bronze Medal | Margaret River Wine Show 2012

93 Points | Ray Jordan

This is a super wine made from these two excellent bedfellows. The rich dark plum of shiraz works well with the savoury licorice characters of the tempranillo. Ripe tannins and a little oak work well into the dense intensely flavoured fruit. Drink now or keep for a few years in the cellar.

HAY SHED HILL
MARGARET RIVER

★★★★★ Hay Shed Hill



HAY SHED HILL SHIRAZ TEMPRANILLO

REVIEWS BY VINTAGE | 2010 - 2009



VINTAGE 2010

93 Points | Tyson Stelzer

This adorable blend captures the savoury complexity of Margaret River in its layers of pepper and mixed spice, while rippling with the succulence of black plum and black cherry fruit. Mike Kerrigan's talent is on show in fine-grained, textural tannins and fantastic persistence. A delicious wine that would keep for the medium-term if it weren't so tantalising right now

Best Buys | Peter Bourne, *Gourmet Traveller Wine*

Hay Shed Hill sat way under the radar until long-time Howard Park winemaker Michael Kerrigan took control of both its vineyard and daily management in 2006. Kerrigan is an innovative winemaker, adding 14 per cent tempranillo to a core of old-vine shiraz from the original Willyabrup vineyards. Sweet, fleshy aromas of ripe Damson plums, black cherry and red licorice lead to a dense savoury palate with some dusky spice to add interest. This is an easy-drinking red that would be perfect with pork and fennel sausages.

91 Points | Ray Jordan

Lush ripe dark fruits on the nose. Plum and spices with an earthy lifted rose petal red berry character. The palate is generous with a fine thread of dusty earthiness and fine tannin carrying to a long savoury finish. Very nice with food.

Silver Medal | Australian Small Winemakers Show 2011

Bronze Medal | Margaret River Wine Show 2011

Bronze Medal | Royal Melbourne Wine Show 2011

VINTAGE 2009

90 Points | James Halliday Wine Companion 2012

Gold Medal | Australian Small Winemakers Show 2010

Highly Recommended | Winewise Magazine June 2011

Bronze Medal | Margaret River Wine Show 2010

92 Points | James Halliday Wine Companion 2011

★★★★★ Hay Shed Hill

HAY SHED HILL
MARGARET RIVER



HAY SHED HILL SHIRAZ TEMPRANILLO

REVIEWS BY VINTAGE | 2008



VINTAGE 2008

92 Points		James Halliday Wine Companion 2012
Silver Medal		Australian Small Winemakers Show 2011
Bronze Medal		Margaret River Wine Show 2011
Bronze Medal		Royal Melbourne Wine Show 2011

HAY SHED HILL
MARGARET RIVER

★★★★★ Hay Shed Hill

