

HAY SHED HILL TEMPRANILLO

REVIEWS BY VINTAGE | 2016 - 2013

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



VINTAGE 2016

Gold Medal | Geographe Wine Show
(Alternative Varieties) 2017

VINTAGE 2015

92 Points | James Halliday August 2017

From Happs Three Hills Vineyard at Karridale, where Erl Happ pioneered the planting of many varieties unknown elsewhere in WA. Matured in used French barriques for 12 months. Crimson-hued, this is a powerful tempranillo of the kind you might expect to find in north-central Spain, black cherry fruit laced up tight by firm tannins. Give it time - you'll be happy if you do.

VINTAGE 2014

92 Points | James Halliday October 2016

More than a little seriousness. Not just for quaffing. Stern tannin, chocolatey flavour, impact from cola and dried herbs. Give it a quick double-decant if you're going to drink it now; otherwise leave it alone for a couple of years.

VINTAGE 2013

89 Points | James Halliday August 2016

Usual Hay Shed Hill fermentation, matured for 12 months in French barriques (33% new). Tempranillo is an 'I've been everywhere, man' variety, made to do tricks it shouldn't be asked to do. This at least has good colour, and the new oak gives it a neat veneer of respectability.

