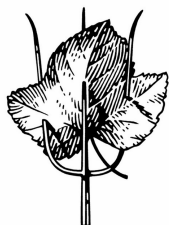


HAY SHED HILL

MARGARET RIVER



2007 HAY SHED HILL CABERNET SAUVIGNON

VINTAGE:	2007
GROWING REGION:	Margaret River
VARIETY:	Cabernet Sauvignon 100%
ALCOHOL:	14.5 per cent

The Hay Shed Hill vineyard lies in the heart of the acclaimed Willyabrup triangle in the Margaret River wine region. Hay Shed Hill is a classic site first planted in 1973 during the pioneer days of the local wine industry. Planted with the varieties that have established the reputation of Margaret River as a world class wine producing area the Hay Shed Hill vineyard produces low yields of outstanding fruit from fully mature vines, combined with world best practice winemaking to produce flavoursome wines of great depth that reflect the character and essence of this wonderful site.

Old Vines Modern Wines

VINTAGE: 2007 will be regarded as a very good year with perfect spring conditions; clear skies, warm temperatures with uniform budburst and good flowering. Crop loads were very light – in many cases half than normal, this very light crop load combined with good ripening conditions led to one of the earliest harvest on record with Cabernet Sauvignon reaching optimum ripeness in Margaret River some 2 weeks earlier than normal. A light crop with good sunlight meant that the vines had plenty of energy to produce goodies for the grapes; flavour and colour abound across.

WINEMAKING: Cabernet Sauvignon grapes from the Hay Shed Hill vineyard were harvested at optimum ripeness from the outstanding 2007 vintage. The grapes were de-stemmed into open topped vessels for fermentation on skins with traditional pump over cap management. At the completion of fermentation the wine was left on skins for a further 10 days to maximize the development of the mature tannin. Maturation in French oak barriques for 15 months added further complexity and structure without dominating the fruit.

COLOUR: Dense dark red to black colour of great intensity.

NOSE: An intense and rich bouquet led by the ripest cassis and berry fruits, rich and opulent but brooding in its youth. Behind the primary fruits are distinctive vineyard characteristics of dark chocolate and mint. The oak is background cedar which will recede further as the fruits emerge with some bottle age.

PALATE: This vineyard consistently produces intense fleshy and full mid palate Cabernet with massive fruit weight with dark cherry and blackcurrant flavours. At the time of writing the wine is very youthful and tight but it still has ample fruit sweetness that will only become more accessible as the wine matures in bottle. This is a big full wine with ample flavour and concentration in the classic



HAY SHED HILL & PITCHFORK WINES

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