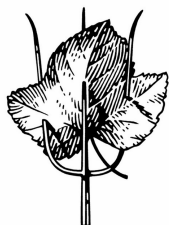


HAY SHED HILL

MARGARET RIVER



2007 HAY SHED HILL SHIRAZ TEMPRANILLO

VINTAGE:	2007
GROWING REGION:	Margaret River
VARIETY:	Shiraz 86% Tempranillo 100%
ALCOHOL:	14.0 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 Shiraz 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 all varieties.

WINEMAKING: Both Shiraz and Tempranillo were de-stemmed and fermented separately in open vessels with extensive pump over cap management to aid colour and flavour extraction as well as optimize the tannin development. The wines were pressed off skins and matured in French oak barriques, approximately one third new oak with the balance one and two year old. After 15 months in barrel the wines were blended according to taste.

COLOUR: Vibrant red/black colour with a deep opaque centre.

NOSE: The nose displays a complex blend of violets and spicy black pepper notes of the Shiraz with the more savoury licorice aromas from the Tempranillo.

PALATE: Shiraz and Tempranillo are wonderful partners; two old varieties coming together to make a new vibrant blend. The Shiraz brings all the Australian fruit power, deep plum flavours with a peppery edge in a fleshy fruit sweet palate. The Tempranillo adds savoury elements and complex tannin structure to the wine resulting in a more complete wine than either of the two components could make on their own. This wine has all the sweet fleshiness that we expect in Shiraz with the added benefit of textural complexity.



HAY SHED HILL & PITCHFORK WINES

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