



2008 HAY SHED HILL 'BLOCK 1' SEMILLON SAUVIGNON BLANC

VINTAGE:	2008
GROWING REGION:	Margaret River
VARIETY:	Semillon 65% Sauvignon Blanc 35%
ALCOHOL:	12.8 per cent

The From the original plantings this wine is made from some of the oldest Semillon and Sauvignon Blanc grapes in Margaret River. On a steep gravelly slope these old dry grown vines have penetrated their roots through the rocky dirt to find enough water to produce a very small crop of bright and varietally expressive Semillon and Sauvignon Blanc.

Old Vines Modern Wines

VINTAGE: While most of Eastern Australia experienced a very hot 2008 vintage producing super ripe grapes and high alcohol wines Western Australia in general and Margaret River in particular enjoyed a mild, even and relatively stress free 2008 vintage. Coming off one of the wetter winters for some time the ground was well hydrated for the start of spring. The weather throughout spring and summer was excellent with generally mild temperatures and good sunshine – great grape growing conditions. Sauvignon Blanc showed lovely tropical aromatics with Semillon being typically grassy and fresh.

WINEMAKING: Only the best 'free run' component of the juice was used in this wine which gives the finest and brightest fruit expression and the least amount of phenolic impact. The juice was fermented in French oak barriques, all 2nd and 3rd use oak – no new oak was used so as to ensure that oak flavours and aromas were not dominant characters in the wine. The wine was matured in barrel for 4 months before clarification and bottling.

COLOUR: The wine displays fresh green tinges to a very pale straw colour.

NOSE: The bouquet is fresh and clean with classic grassy elements typical of these varieties in this region. The nose is more complex than most SSB blends with an underlying toasty nuance.

PALATE: The palate is bright and fresh with vibrant citric, gooseberry and lychee like flavours, all at a level of intensity greater than expected. The oak is almost impossible to detect other than it adds a textural dimension to what is normally a simple fresh and lively wine style. The 2008 Block 1 SSB has an amazing palate extension with the flavour lingering to a clean ultra dry finish.

