



<i>VINTAGE:</i>	2008
<i>GROWING REGION:</i>	Margaret River
<i>VARIETY:</i>	Chardonnay 100%
<i>ALCOHOL:</i>	12.2 per cent

The Hay Shed Hill 'Block Series' of wines are made from single parcels of fruit from designated blocks selected as the best grapes on the property, with hand crafted care in the winery these wines are a fine interpretation of an outstanding site. These wines showcase the best of the vineyard.

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.

*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. Chardonnay from the Hay Shed Hill vineyard was picked earlier than usual and at lower sugar levels (and therefore lower alcohol) with flavour developing earlier in the ripening phase due to the ideal weather conditions and the low grape yield. The Gin Gin clone Chardonnay on the south facing slope of Block 6 on the Hay Shed Hill vineyard was used to make this fine example of old vine Margaret River Chardonnay. These classic old vines produce very low yields of fruit but at a quality and intensity level that makes them stand out as Chardonnay of the highest calibre.

*WINEMAKING:* Only free run juice was used in the making of this wine, this component of the juice is the highest in quality with the most intense fruit expression and the lowest in undesirable phenolic skin characters. The clear juice was fermented in French oak barriques; 30% new with the balance being one, two and three years old. The wine was matured in the same barriques for a further 10 months. No lees stirring or malo lactic fermentation was allowed in order to preserve and highlight the purity of fruit expression. The objective was to make a wine that expressed the character of this superb vineyard in an elegant and restrained style of wine that would be bright, vibrant and fresh in its youth but benefit from medium term cellaring.

*COLOUR:* The wine displays fresh green tinges on a pale straw colour.

*NOSE:* 2008 Hay Shed Hill Block 6 Chardonnay displays a bright citric, fresh pear and honeydew melon like bouquet with subtle background toast from the barrel influence. The wine is very fresh and clean with great clarity of fruit expression.

*PALATE:* is complex with good carry over of fruit expression in the citrus and pear spectrum. Vibrant and with a lightness about it this wine is so far from the old fashioned Australian Chardonnay of the 80's. The old vine depth of fruit gives this wine a complexity not seen in most Chardonnay, there is always more to find in the wine without it being over worked or over blown. This is a fine Chardonnay that has a depth of flavour and texture that will stand up in a fine dining situation.

