



2008 HAY SHED HILL CHARDONNAY

VINTAGE:	2008
GROWING REGION:	Margaret River
VARIETY:	Chardonnay 100%
ALCOHOL:	12.5 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: 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.

WINEMAKING: Only free run juice from the old vine Gin Gin clone Chardonnay 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: The nose exhibits aromas of fresh cut pear and honey dew melon with some zesty citric notes. There are no overt woody or buttery aromas with the primary fruit characters expressed with clarity and definition.

PALATE: The palate is fresh and lively with clean crisp acidity complementing the vibrant fruity flavours. The palate has very good extension and ends clean and bright. This is a restrained style of Australian Chardonnay and highlights how far we have come with this style of wine over the last decade.

