



THE HAY SHED HILL *BLOCK SERIES* WINES ARE MADE FROM SMALL PARCELS OF FRUIT FROM INDIVIDUAL BLOCKS ON THE VINEYARD THAT HAVE BEEN IDENTIFIED AS PRODUCING THE BEST GRAPES ON THE PROPERTY, WITH HAND CRAFTED CARE IN THE WINERY THESE WINES ARE A FINE INTERPRETATION OF AN OUTSTANDING SITE. THE *BLOCK SERIES* WINES SHOWCASE THE BEST FROM THE HAY SHED HILL VINEYARD.

VINTAGE:	2009
GROWING REGION:	Margaret River 100%
VARIETY:	Chardonnay 100%
ALCOHOL:	12.0 per cent

BLOCK 6 on the Hay Shed Hill vineyard was planted in 1975 to the Gin Gin (or Mendoza) clone of Chardonnay. These old dry grown vines have sunk deep roots into the gravelly loam soil profile providing the nutrient basis they need. Block 6 has a steep south facing aspect reducing the sunlight interception by the vines and is therefore the coolest block on the vineyard, ideal conditions for Chardonnay.

VINTAGE: 2009 was the textbook vintage with even steady ripening allowing each variety to be harvested in an orderly sequence instead of the normal intense rush.

There were some worries early in spring with terrible conditions across Margaret River throughout November, wet, cold and windy but the weather improved and conditions remained ideal for the rest of vintage. The main effect of this poor early weather was poor yields across all varieties. The rest of the growing season was as close to perfect as any farmer has the right to ask for, cool but sunny, no rain to speak of with nice soft breezes to take the edge of the midday sun. The whites are bright and shiny – with lovely cool vintage aromatics. The ideal conditions resulted in Chardonnay of low alcohol but all the flavour development, truly elegant flavoursome wines.

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 has a brilliant appearance with great clarity and the lightest of green hues.

NOSE: The 2009 Hay Shed Hill Block 6 Chardonnay has mineral aromatics with background savoury flinty notes from the barrel fermentation. The fruit is in the fresh white pear spectrum with perhaps some citric elements.

PALATE: The palate is complex with good carryover of fruit expression. 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.

