

2007 HAY SHED HILL CHARDONNAY

VINTAGE	2007
VARIETIES	Chardonnay 100%
GROWING REGION	Margaret River
ALCOHOL	12.8 per cent

VINTAGE

Everyone is talking about climate change and how it might affect all sorts of endeavours, now I don't know if climate change has anything to do with it but the last two vintages in Western Australia have been the strangest that anyone can remember. 2006 was the latest and coolest vintage since these sorts of things were recorded whereas 2007 was the complete opposite being a very early vintage.

Perfect spring conditions of clear skies and warm but not hot temperatures meant early and good uniform budburst and good flowering. Although conditions were perfect the crop load was very light – in many cases half than normal. This very light crop load combined with good growing conditions meant that fruit ripening was very fast with many people harvesting in January, unheard of in the South West. A light crop with good sunlight means that the vines had plenty of energy to produce goodies for the grapes; flavour and colour abound across all varieties.

WINEMAKING

Only free run juice was used in making 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 juice was fermented and matured in French oak barriques for approximately 11 months.

COLOUR

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

NOSE

The wine exhibits fresh cut pear and honey dew melon aromas with some zesty citric notes.

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.

