

2007 PITCHFORK CHARDONNAY

VINTAGE	2007
VARIETIES	Chardonnay 100%
GROWING REGION	Margaret River
ALCOHOL	12.5 per cent

2007 will be regarded as a very good year. Perfect spring conditions; clear skies, warm temperatures with uniform budburst and good flowering. Crop loads were very light – in many cases half than normal, this very light crop load meant that fruit ripening was very fast with many vineyards harvesting in January, unheard of in the South West. A light crop with good sunlight meant that the vines had plenty of energy to produce goodies for the grapes; flavour and colour abound across all varieties.

2007 was a year in which the value of older vineyards becomes more apparent. Coming off a very dry winter and with a few blistering hot spells some younger vineyards gave up, dropping their leaves leading to extensive fruit shrivel. Hay Shed Hill; on the other hand, with fully mature vines on optimal soil - even without irrigation, coped with the conditions easily and ripened the fruit without berry shrivel.

Good vineyards perform better in both good and poor vintages, Hay Shed Hill has produced some outstanding fruit in 2007 and I can't wait to get the wine into bottle and show it off.

WINEMAKING

This wine was fermented in stainless steel tanks without oak to highlight the fresh fruit aromas and flavours. Low fermentation temperatures linked with a non-oxidative regime and early bottling has also preserved the fruity characters of the cool climate Chardonnay used to make this wine.

COLOUR

Pale straw with hints of green.

NOSE

Lifted tropical aromas of melon, some lemony zesty hints.

PALATE

Flavours of citrus and some lime fruits over melon chardonnay. Intense middle palate flavours with lovely fruit persistence on the finish.

