

2007 PITCHFORK LATE HARVEST

VINTAGE	2007
VARIETIES	Riesling 90% Muscat 10%
GROWING REGION	Margaret River
ALCOHOL	11 per cent

VINTAGE

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.

It was a year like 2007 in which the value of older vineyards is even 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

The 2007 Pitchfork Late Harvest is a unique blend of Riesling wine and Muscat juice producing a wine with intense and luscious sweetness from the juice balanced by clean cutting fresh acidity from the Riesling. The wine was made in stainless steel to preserve the fresh and bright fruity grape characteristics, with low temperature fermentation every effort has been made to highlight the clarity of the fruit expression.

COLOUR

Brilliant appearance, pale straw with green hues.

NOSE

Lifted floral aromas with an amazing perfume from the Muscat grapes complementing the zesty Riesling influence.

PALATE

Intensely flavoured, clean and zippy palate. Light and bright the intense sweetness is balanced by zippy acidity leaving a clean fresh aftertaste.