

## TASTING NOTES



### 2010 JDR SHIRAZ

#### Vintage Conditions

The 2010 vintage was preceded by good winter rains that saw the end of the drought years and provided lush canopies. This allowed even bunch development and partial shading of the berries from the harsh summer sun. The ripening period was unusually cool which was ideal for natural acid retention and tannin formation in the fruit. The wines from this year have pure fruit definition and long cellaring potential.

#### The Name

The name JDR is a tribute to the original owner of the Hemera Estate winery; Joseph Darius Ross. The best Shiraz of the year is selected to carry his name.

#### Vineyard Selection

Each vintage, the best sections of the Hemera Estate Shiraz vineyards and our trusted local growers are selected as having the power and intensity to be considered worthy of the 'JDR' label. The Estate vineyards are located on the outskirts of the town of Lyndoch in the Southern Barossa on typically red clay soil over limestone, while the grower block is in neighbouring Rowland Flat on tough, rocky shallow loam soils.

#### Winemaking

Once the grapes have been identified to be of optimum ripeness the parcels are brought into the winery where they are gently crushed into the open top fermenters. Here they are manually pumped-over twice daily to provide softer tannin extraction. Near the conclusion of the primary fermentation the wine is drained and then the skins transferred to the Air-bag press. The free-run and pressed wine are combined before being transferred into a combination of predominately new French/American oak barrels for 20 months of maturation. Careful barrel selection takes place before the wine is blended.

#### Tasting Evaluation

This wine is crafted to provide complexity, structure and character, whilst still retaining the elegance that Hemera Estate wines are renowned for. The nose shows spiced, toasty oak merging with the darkly coiled flavours of black plum, blueberry and liquorice. Fine grained oak tannins provide framework to the lush but poised and driven palate. The new oak tannins provide backbone to the palate yet are still rich and silky and compliment the fruit cake, forest berries and dark chocolate flavours. This a wine that has the power and intensity to age with grace for 10+ years.'

#### Technical Notes

Varietal composition: 100% Shiraz  
Region (GI): Barossa Valley  
Winemaker: Alex Peel  
Alcohol: 14.5%  
Cellaring Potential: 15+ years



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