

## TASTING NOTES



## 2010 TIER 1 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 un-seasonally 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

'Tier 1' is the top echelon of Hemera Estate and is crafted in only the best vintages. The mandate is to deliver the best wine possible, so the blend percentages and varieties can change upon each release. A wine that will have the power and intensity to mature for 10+ years, whilst retaining elegance and the essence of the grapes from which it was made.

### Winemaking

Once the grapes are 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. During this cycle when the tannins and flavours are the most intense a small fraction is diverted into 100% new oak barrels (50% French and 50% American) for 20 months of maturation. Careful barrel selection takes place before the wine is blended with only the best barrels making the grade. The wine spends a further 2 years minimum in bottle before release.

### Tasting Evaluation

The 2010 Tier 1 is a Shiraz/Cabernet Sauvignon blend, an Australian classic. Selected to show complexity, structure and intensity, this wine still demonstrates the trademark Hemera Estate elegance. The nose is dense, classy and brooding with spiced creamy oak perfectly framing the plum, mulberry and new leather. A rich, vibrant palate of blackcurrant crumble, spiced plums and fruits of the forest is perfectly balanced by the combined fruit and oak tannins to give a wine of exceptional length and complexity. The finish is long, balanced and persistent with flavour. This is a wine that has the power and intensity to age with dignity.

### Technical Notes

Varietal composition: 83% Shiraz / 17% Cabernet Sauvignon  
Region (GI): Barossa Valley  
Winemaker: Alex Peel  
Alcohol: 14.5%  
pH: 3.41  
TA: 6.8g/L  
Cellaring Potential: 10+ years



For wholesale enquiries contact Sharyn Bobridge M: 0411 316 267 E:sharyn@hemeraestate.com.au  
1516 Barossa Valley Way, Lyndoch 5351 P: (08) 8524 4033

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