

TASTING NOTES



2014 HEMERA ESTATE RIGHT BANK

Vintage Conditions

The 2014 Vintage saw the hottest summer recorded in South Australia. With 13 days reaching 40 degrees or above and normally followed by strong winds at night. This resulted in lower crops than the average and early ripening across most varieties. After the heat, a rain event caused the most February rain for 30 years, providing beneficial moisture and berry flavour to develop alongside sugar formation. The resultant wines are abundant in fruit with elegant mouth-feel.

Single Vineyard Selection

The Right Bank wine is designed to showcase the wonderful variety that is available from the Hemera Estate vineyard in the Southern Foothills of the Barossa Valley. The Cabernet Franc from Block 1B sits in a creek bed of deep clay loam, with the Merlot (Block 2) enjoying a gently sloping aspect and free draining soils. The Cabernet Sauvignon comes from our trophy winning block 5 which has wonderful sun exposure, well drained soils and cooling South Easterly breezes.

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. After pressing, the free-run and pressed wine are combined based on taste before being transferred into a combination of new and seasoned French oak barrels for 18 months of maturation. Each parcel is kept separate throughout maturation with careful barrel selection taking place before the final wine is blended.

Tasting Evaluation

The lifted mulberry, choc mint and spice complexity of Cabernet Franc is at the fore on the nose with Merlot adding plum sweetness and Cabernet Sauvignon providing delicate earth and brown spices. An extremely supple, medium bodied and fluid palate of red fruits, dark mint chocolate and cedar spice is carried on very pure filigree tannins that draw the wine dynamically across the palate. With clear line and a length that returns with lightly oak dusted berry fruits this is a very elegant and complete wine.

Technical Notes

Varietal composition: 45% Cabernet Franc, 39% Merlot, 16% Cabernet Sauvignon
Region (GI): Barossa Valley
Winemaker: Alex MacClelland
Alcohol: 13.5%
pH: 3.50
TA: 6.8g/L
Cellaring Potential: 6 - 8 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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