

TASTING NOTES



2013 JDR SHIRAZ

Vintage Conditions

The 2013 vintage saw very low rainfall in the winter and spring leading up to fruit ripening. This resulted in small berry and bunch formation and the commencement of vintage earlier than average. The smaller berries produced intense flavours in all varieties and excellent juice to skin ratios in reds. The resultant wines have pure varietal flavours with excellent mouth-feel and length.

Vineyard Selection

Each vintage, the best Shiraz from our Estate vineyard and selected premium Barossa Valley growers are identified to have the power and intensity of flavours and tannins to be worthy of the 'JDR' label. Careful vineyard management and bunch selection ensure only pristine fruit makes the grade.

Winemaking

Once the grapes have been identified to be of optimum maturation and flavour ripeness, the parcels are brought into the winery where they are destemmed and crushed into the open top fermenters. Manual pump overs are conducted twice daily to provide extraction of colour, flavour and tannins. Towards the end of fermentation, the wine is drained and then pressed to 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 vibrancy, whilst still retaining the elegance that the Hemera Estate wines are renowned for. The nose displays spiced, toasty oak merging with the pristine flavours of plums, blueberries and liquorice. 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..

Technical Notes

Varietal composition: 100% Shiraz
Region (GI): Barossa Valley
Winemaker: Alex MacClelland
Alcohol: 15%
pH: 3.41
TA: 7.1g/L



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