

## TASTING NOTES



## 2017 SINGLE VINEYARD RIESLING

### Vintage Conditions

2017 vintage was set by a near perfect growing season with a long awaited wet winter with rainfall well above the long term average. With one of the wettest spring seasons on record, minimised the risk of frost damage. Cooler than average spring and summer temperatures ensured a long, slow growing season allowed intense flavour development and retention of natural grape acidity. Harvest was two weeks later than normal as a result of late January and early February rainfall.

### Vineyard Selection

Our 48 year old Riesling vines are planted on the Hemera Estate 'Gully Block'. In this cool position the grapes ripen on the Southern facing slopes, benefiting from the cooling gully breezes. The aspect is free from frost and the soil is a well-drained fine loam. This positioning ensures stable, slow ripening with minimal direct heat to give length, flavour and finesse.

### Winemaking

Fruit is sampled and tasted daily in the lead up to grape harvest. When the correct balance of fruit intensity, phenological ripeness and retention of natural grape acidity occurs, the decision to harvest is made. The fruit is harvested early in the morning to ensure fruit is delivered to the winery in pristine condition. The grapes are gently crushed and pressed to stainless steel tank for settling, before the "free-run" wine is racked and fermented at 10-14 degrees Celsius to retain maximum varietal fruit expression. At the completion of fermentation the wine is racked and filtered for early bottling.

### Tasting Evaluation

**Colour:** Light straw, with a green hue.

**Aroma:** Scented white florals of jasmine and white rose, with wafts of freshly grated lemon zest and subtle aromas of ginger nut spice.

**Palate:** Flavours of brown lime, musk with hints of lemongrass come to the fore with fruit ripeness balanced with powdery lemon pith phenolics and slatey acidity. Enjoy with fresh South Australian seafood.

### Technical Notes

Varietal composition: 100% Riesling

Region (GI): Barossa Valley

Winemaker: Jason Barrette

Alcohol: 13% alc/vol

pH: 3.24

TA: 6.7g/L

Residual Sugar: 0.36g/L



For wholesale enquiries contact [accounts@hemeraestate.com.au](mailto:accounts@hemeraestate.com.au)  
1516 Barossa Valley Way, Lyndoch 5351 P: (08) 8524 4033

ELEGANCE • PURITY • CHARACTER