

TASTING NOTES



2017

H SHIRAZ

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

This is Hemera Estate's entry level Shiraz sourced predominately from our estate vineyard, complimented with a selection of Northern Barossa Valley vineyards.

Winemaking

Each parcel of Shiraz is picked at optimal ripeness to display rich varietal characters. The fruit is crushed into open-top fermenters and twice daily pumpers provide soft extraction of colour, flavour and tannin from the grape skins. At the conclusion of fermentation the wine is pressed into and matured in a combination of new (21%) and old (79%) French and American hogsheads for ten months before blending and bottling. This wine is neither fined, nor filtered

Tasting Evaluation

Colour: Deep purple with a blue-violet tint.

Aroma: Fragrant aroma of sundry red and blue berries, coupled with wafts of cinnamon, and cedar oak spice.

Palate: rich, juicy palate of raspberry, red plum and baking spices, balanced with velvety tannins and fine acid line and great persistence of flavour.

Technical Notes

Varietal composition: 100% Shiraz

Region (GI): Barossa Valley

Winemaker: Jason Barrette

Alcohol: 14.5%

pH: 3.57

TA: 5.9g/L

Residual sugar: 0.35g/L

Bottled: 6 March 2018



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

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