

TASTING NOTES



2017 OLD VINE GRENACHE

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

A proportion of our Block 3B estate, planted in 1912 was allocated for the production of the Old Vine Grenache. The 100+ year old vines were meticulously maintained with bunch thinning and leaf plucking to ensure maximum varietal flavour intensity and fruit sweetness coupled with natural acidity. Daily sampling leading up to harvest ensured the fruit was picked at optimum ripeness.

Winemaking

The fruit was handpicked before being gently destemmed retaining whole berries. A small proportion was "bled off" for production of our rose' to increase the skin to juice ratio and therefore concentration. The fruit was fermented at cool temperatures in open top fermenters and pressed to a combination of new and seasoned French oak puncheons for 9 months. The wine is neither fined nor filtered.

Tasting Evaluation

Colour: Garnet with medium core

Aroma: Fragrant red cherries, red liquorice and delicate spice abound from the glass.

Palate: Vibrant and youthful palate of juicy red fruits, coupled with plush, velvety tannins and fine acid line. Elegant and delicate.

Technical Notes

Varietal composition: 100% Grenache

Region (GI): Barossa Valley, Estate grown

Winemaker: Jason Barrette

Alcohol: 13.8 %

pH: 3.62

TA: 5.4g/L

Residual sugar: 0.17g/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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