

## TASTING NOTES



## 2017 LIMITED RELEASE CABERNET FRANC

### The Limited Release Philosophy

Hemera Estate's Limited Release collection enables us to showcase the most unique wines of the vintage, whether it be fruit from a specific block within our vineyard or a distinctive parcel or variety that has shown itself to be a standout. This collection enables us to bring the wines that may have most excited us in the winery to you in their purest form.

### 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

Sourced from the Hemera Estate Vineyard, the Block 1B Cabernet Franc sits just behind the winery on a deep bed of sandy clay. The vines are closely planted to limit the growth of this Bordeaux variety and produce small and intense fruit. The soil's excellent moisture retention qualities ensure even and long ripening to fully develop the grape's unique flavour profile. For this vintage the fruit was picked on the 7th April.

### Winemaking

Daily sampling prior to harvest ensured that the grapes were picked at optimum flavour ripeness. Grapes were destemmed and gently crushed into a five tonne open fermenter where twice daily pump-overs provide soft tannin extraction. After the completion of fermentation the wine is basket pressed to a combination of new (57%) and seasoned (43%) French oak hogsheads for 15 months. The wine is neither fined nor filtered.

### Tasting Evaluation

Colour: Garnet with dark core.

Aroma: Lifted aromatics of choc mint, cherry cola, freshly cut tobacco, red currant and red liquorice.

Palate: A flood of red fruits and baking spices engulf the mouth surfaces, framed by fine grain cedary tannins and fine acid line.

### Technical Notes

Varietal composition: 100% Cabernet Franc

Region (GI): Barossa Valley, Estate grown

Winemaker: Jason Barrette

Alcohol: 13.8%

pH: 3.59

TA: 6.08g/L

Residual sugar: 0.3g/L

Bottled: 25 July 2018



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

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