

## TASTING NOTES



## 2017 LIMITED RELEASE LYNEDOCH

### 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, this 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.

### Winemaking

Each grape varietal was picked at optimal ripeness to showcase characters endemic to that variety. The fruit was destemmed and crushed into 5-tonne open top fermenters where twice daily pump overs were conducted to ensure extraction of colour, flavour and tannins from the grape skins. At the conclusion of fermentation, the wine was pressed to 100% new French oak hogshead barrels for 15 months. Each barrel was tasted, and careful selection took place before the final wine was blended. The wine is neither fined, nor filtered.

### Tasting Evaluation

Colour: Deep purple, with dark core.

Aroma: Concentrated aromas of black currant, cassis, star anise and charcuterie, balanced with wafts of bay leaf, black pepper and choc mint.

Palate: Blueberry, black currant and mulberry flavours with undertones of menthol and allspice are framed with savoury cedar oak tannins providing a wine with a long finish.

### Technical Notes

Varietal composition: 60% Cabernet Sauvignon, 20% Cabernet Franc, 20% Merlot

Region (GI): Coonawarra 60%, Barossa Valley 40%

Winemaker: Jason Barrette

Alcohol: 13.8%

pH: 3.51

TA: 6.0g/L

Residual sugar: 0.12g/L

Bottled: 28 August 2018



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