

TASTING NOTES



2018 SINGLE VINEYARD GRENACHE ROSÉ

Vintage Conditions

The 2018 growing season got off to the right start with winter rainfall 10% up on the average, however as the growing season progressed, rainfall was down throughout spring and summer. Dry soils combined with warmer temperatures allowed for quick canopy growth and perfect flowering and fruit set. Higher than average temperatures in January and significantly higher February night time temperatures (5.8°C above average) brought the onset of harvest earlier than normal. The Indian summer through March and April ensured both full flavour and colour development.

Vineyard Selection

A portion of our Block 3B estate, planted in 1912 was allocated for the production of our first "single vineyard" Grenache rose'. The 100+ year old Grenache 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 optimal ripeness.

Winemaking

Grenache was hand-picked specifically for the production of rose'. The fruit was crushed and macerated for 2 hours to increase colour pick-up as well as some natural fruit tannin. The must was then gently pressed to liberate the juice, and then 80% was fermented in stainless steel at cool temperatures to retain delicate fruit aromas. The balance was drained to old oak hogsheads where the juice underwent a natural fermentation and subsequent maturation on full lees for 5 months before blending and bottling.

Tasting Evaluation

Colour: Bright, pale salmon with copper highlights.

Aroma: Subtle scents of cantaloupe, red currant, wild strawberry, Morello cherry and freshly grated ginger, pink peppercorn coupled with underlying gunflint aroma.

Palate: Red apple skin, ruby grapefruit and rhubarb flavours abound with textural fruit sweetness, balanced with fine fruit phenolics with crunchy apple acid focus. Finishes dry and refreshing. Enjoy with fresh South Australia seafood or on its own.

Technical Notes

Varietal composition: 100yr old Grenache

Region (GI): Barossa Valley, Estate grown

Winemaker: Jason Barrette

Alcohol: 13.4% alc/vol

pH: 2.96

TA: 7.7g/L

Residual Sugar: 0.3g/L

Bottled: 27 August 2018



For wholesale enquiries contact accounts@hemerestate.com.au
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