

TASTING NOTES



2017 LIMITED RELEASE CABERNET SAUVIGNON

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

The Cabernet Sauvignon was sourced from the world famous Katnook Estate vineyard in the Coonawarra wine region.

WINEMAKING

Once the grapes have been identified to be of optimum maturation and flavour ripeness, the parcels are brought into the winery where they are destemmed and crushed into the open top fermenters. Manual pump overs are conducted twice daily to provide extraction of colour, flavour and tannins. Towards the end of fermentation, the wine is drained and then pressed to a combination of 77% new French oak barrels for 17 months of maturation. Careful barrel selection takes place before the wine is blended. The wine is neither fined nor filtered.

TASTING EVALUATION

Colour: Deep, dark purple verging on black core with crimson rim.
Aroma: Intense aromas of black olive, black currant, dark plum, graphite, dark chocolate awakens the senses. Wafts of sizzling bacon fat, hints of subtle bay leaf and cedar oak spice are released as the wine warms up in the glass.
Palate: Red currant, rhubarb and dark plum flavours dominate. Fleshy mid palate considering 100% Cabernet. Zingy acidity as you would expect from a wine at 13.5% alcohol. Dusty, verging on chalky tannins.

Certainly, none of the typical Coonawarra capsicum/bell pepper and Eucalyptus you would expect from a vintage such as 2017.

TECHNICAL NOTES

Varietal composition: 100% Cabernet Sauvignon
Region (GI): Coonawarra
Winemaker: Jason Barrette
Alcohol: 13.2%
pH: 3.47
TA: 6.2g/L
Residual sugar: 0.19g/L
Bottled: 19 October 2018

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