

TASTING NOTES



2017 LIMITED RELEASE HOME BLOCK SHIRAZ

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 Home Block Shiraz was exclusively sourced from our estate grown Block 3A Shiraz vines planted in 1994.

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 predominately new French oak barrels for 17 months maturation. Careful barrel selection takes place before the wine is blended. The wine is neither fined, nor filtered.

TASTING EVALUATION

Colour: Dark purple, with almost black core.

Aroma: abundance of sundry fruits of black cherry, wild raspberry and black plum. Wafts of mocha chocolate and cedar spice.

Palate: Rich, plush fruit palate of dark plum and Christmas cake spices. Velvety, soft fruit tannins with fine acid line.

TECHNICAL NOTES

Varietal composition: 100% Shiraz

Region (GI): Barossa Valley

Winemaker: Jason Barrette

Alcohol: 14.5% alc/vol

pH: 3.56

TA: 5.4g/L

Residual Sugar: 0.18g/L

Bottled: 24 October 2018



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