

2017 ESTATE CABERNET SAUVIGNON

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 a selection of parcels from Block 1A and Block 5 of from our estate vineyard.

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 tannin. Towards the end of fermentation, the wine is drained and then pressed to a combination of 58% new French and American oak barrels for 20 months maturation. Careful barrel selection takes place before the wine is blended. The wine is neither fined, nor filtered.

TASTING EVALUATION

Colour: Concentrated purple-black core with ruby rim.

Aroma: Perfumed varietal Cabernet aromas of blackcurrant, black olive and cassis with further layers of choc mint and rare roast lamb. Subtle oak spice appears with further swirling of the glass.

Palate: Fleshy mid palate of black plum, black cherry, Black forest cake, cocoa and raspberry liquorice are framed with dusty, mouth-coating tannins. Fresh red apple skin acidity creates focus and direction.

Drink now with Korean BBQ or cellar over the next 10-15 years.

TECHNICAL NOTES Varietal composition: Cabernet 100% Region (GI): Barossa Valley Winemaker: Jason Barrette Alcohol: 14.1% pH: 3.56 TA: 6.5g/L Residual sugar: 0.55g/L Bottled: 19 February 2019

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



