

## **2014 JDR Shiraz**

### **Vintage Conditions:**

The 2014 vintage saw very low rainfall in the winter and spring leading up to fruit ripening. This resulted in small berry and bunch formation and the commencement of vintage earlier than average. The smaller berries produced intense flavours in all varieties and excellent juice to skin ratios in reds. The resultant wines have pure varietal flavours with excellent mouth-feel and length to the palate.

### **Vineyard Selection:**

Each vintage, the best sections of the Hemera Estate Shiraz vineyards and a selected grower's Barossa Valley Shiraz are identified to have the power and intensity of flavours and tannins to be worthy of the 'JDR' label. Careful vineyard management and bunch selection ensure only pristine fruit makes the grade.

### **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 from the grapes. Towards the end of fermentation, the wine is drained and then pressed to a combination of predominately new French/American oak barrels for 20 months of maturation. Careful barrel selection takes place before the wine is blended.

### **Tasting Evaluation:**

This wine is crafted to provide complexity, structure and vibrancy, whilst still retaining the elegance that the Hemera Estate wines are renowned for. The nose displays spiced, toasty oak merging with the pristine flavours of plums, blueberries and liquorice. The tannins from the new oak barrels provide backbone to the palate yet are still rich and silky and compliment the fruit cake, forest berries and dark chocolate flavours.

### **Technical Notes:**

Varietal composition: 100% Shiraz  
Region (GI): Barossa Valley  
Winemaker: Alex MacClelland  
Alcohol: 15%