

## TASTING NOTES



## 2017 LIMITED RELEASE AURORA 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 Shiraz is sourced from a selection of premium vineyards located in the northern Barossa Valley.

### 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 and American 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:** Typical 2017 colour of dark purple verging on black core with crimson rim.  
**Aroma:** Perfumed aromas of violets and blue lilies complimented with red cherry, dried cranberry, fig, green tobacco and sage. Subtle notes of camphor and sandalwood with some wafts of mocha appear upon subsequent swirling.  
**Palate:** Saturated red and blue fruits coat the surfaces of the palate. The acid line gives freshness and vibrancy. The fruit intensity has all but absorbed the 80% new oak barrels that were used in its production with an almost silky tannin finish.

### TECHNICAL NOTES

Varietal composition: 100% Shiraz  
Region (GI): Barossa Valley  
Winemaker: Jason Barrette  
Alcohol: 14.0% alc/vol  
pH: 3.52  
TA: 5.8g/L  
Residual Sugar: 0.15g/L  
Bottled: 18 October 2018

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