

TASTING NOTES



2022 LIMITED RELEASE 1912 VINES GRENACHE

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 proven itself to be outstanding. This collection enables us to bring to you in their purest form the wines that have most excited us in the winery.

Vintage conditions

Winter rainfall was plentiful, ensuring optimal soil moisture profiles leading into spring. Conditions during spring and summer were significantly cooler than average with no summer heatwaves recorded only one day over 35C. These mild temperatures coupled with cool nights allowed for an extended slow ripening period leading into harvest. The extra hang-time allowed for terrific varietal flavour and aroma development, with the retention of natural acidity

Winemaking

The fruit was handpicked before being gently destemmed retaining whole berries. A small proportion was "bled off" for production of our rose' to increase the skin to juice ration and therefore concentration. The fruit was fermented at cool temperatures in open top fermenters and pressed to a combination of new and seasoned French oak puncheons for 18 months. The wine is neither fined nor filtered.

Tasting Evaluation

Colour: Garnet with medium core.

Aroma: Intense aromas of plum, maraschino cherry, cranberry, red liquorice, dried herbs.

Palate: Mouth filling flavours of red currant, rhubarb and wild raspberry, wild herbs of dill and fennel with dusty fruit tannins.

Technical notes

Varietal composition : Grenache 100%

Region (GI) : Single vineyard, Barossa Valley

Winemaker : Jason Barrette

Alcohol : 14.5% alc/vol

pH : 3.57

TA : 5.9g/L

Residual Sugar : 0.12g/L

Bottled : 11 June 2024



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