

TASTING NOTES



2021

"H" BAROSSA VALLEY SHIRAZ

Vintage Conditions

The region received good early rains in autumn 2020 to replenish some moisture in the profiles, after coming off the driest back to back seasons ever experienced. Winter rains were average and those vineyards that supplemented with irrigation to get moisture to depth set the vines up for spring growth and spring rains were above average. Temperatures in November were above average without any significant weather events paving the way for fantastic fruit set. January 24th was the only day that the Barossa Valley experienced temperature above 40°C. Not surprisingly, the subsequent mild conditions meant bunch and berry size remained average, achieving a great balance between quality and quantity. A vintage that can be described as almost "perfect"

Vineyard Selection

This is Hemera Estate's entry-level Shiraz, sourced from our seven blocks of Shiraz comprising a selection of clones across varying elevations, row orientations and soil types aged up to 28 years old.

Winemaking

Each parcel of Shiraz is picked at optimal ripeness to display rich varietal characters. The fruit is crushed into open-topped fermenters and twice-daily pump-overs provide soft extraction of colour, flavour and tannin from the grape skins. At the conclusion of fermentation, the wine is pressed into and matured in a combination of new (25%) and seasoned (75%) French and American oak hogsheads for 19 months before blending and bottling. This wine is neither filtered nor fined.

Tasting Evaluation

Colour: Crimson with a dark core and pale rim.

Aroma: Complex nose of blue & Black fruits. Wafts of mocha, cinnamon, nutmeg, vanilla pod and desiccated coconut. Aromatic memories of a lamington.

Palate: Mouth filling, textural, dense fruit sweetness of dark plum, black cherry and black currant complimented with a savoury mocha and dark chocolate notes. Powdery fruit/oak tannins delicately wrap the sweet fruit core. Red apple skin acidity adds freshness.

Technical Notes

Varietal composition: 100% Shiraz
Region (GI): Barossa Valley
Winemaker: Jason Barrette
Alcohol: 14.1% alc/vol
pH: 3.62
TA: 7.3g/L
Residual Sugar: 2.14g/L



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