

MAY 2020

Bruce Thiele Red Wine Club

Our first webinar tasting a great success

Hemera Estate hosted our first ever on-line tasting. Bob Heinicke originally made contact with Cellar Door Manager Rachael Duncan to initiate the process and others of the committee soon got involved to make it happen.



On the night 26 computers logged on with a total of thirty eight members, partners and guests taking part (40 with the Hemera crew). After we had all successfully joined the Zoom meeting Rachel welcomed us and then handed over to wine-maker Russell Cutting to take us through the wines. We had all received six 200ml bottles of wine to taste from. The first wine was from the Hemera Estate range. It was the 2017 Adelaide Hills Chardonnay. Russell noted that the majority of the wines to be tasted were the 2017 vintage. He said that the 2017 vintage was atypical of recent vintages for nearly all of Australia—more typical of vintages 20 or more years ago. There was a wet winter and spring with a cooler summer and autumn. This resulted in the vintage being 2-3 weeks later than other ones recently, but more typical of two decades ago.

In terms of viticulture and harvest, it allowed slow ripening and the cooler nights promoted acid. Picking was not as compressed as it has been in recent years which took the pressure off the wine-makers and allowed to treat each variety to be nurtured.

The Rosé is from 2018 a warmer, more typical vintage leading to higher alcohol production. The first wine was a 2017 Adelaide Hills Chardonnay. Russell noted that the Barossa is not noted for its white wines although some Spanish varieties are being tried. The grapes were from a single vineyard near Birdwood—which also supplies Penfolds for its Reserve A label. Russell has worked for Penfolds and is happy to use the connection.

The wine was made in a very ‘hands off’ way; crushed, bucket pressed separated and placed in new

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BRING A FRIEND

Remember, at home shows you can introduce a new guest for just \$25

GUEST INVITATION

You are invited to join a group of like minded men at a Bruce Thiele Red Wine Club dinner meeting to taste, talk about, learn and enjoy wine. Inquiries Peter Frick btred-wineclub@gmail.com

Hemera Webinar Continued

and old oak hogsheads. There was no inoculation, 'wild' or 'natural' yeasts being used for both ferments. It was bottled after 9 months with no finings and only a light filtration. Too aggressive fining or filtration might take too much out of the wine.

It was released a bit early and now with a couple of years of bottle age it is starting to open up. While it is drinking well now it could be kept for 5 to 7 years.

The second wine to be tasted was the 2018 Grenache Rosé. This wine was the exception being 2018 rather than 2017. It was made from two blocks, one of which was the over 100 year old Grenache blocks (planted in 1912). The majority of the grapes come from a younger block (2B) planted in the 1990s. The grapes from the latter block are crushed, held on skins for a short time then pressed into stainless steel tanks, inoculated with the desired yeast and fermented at a cool temperature. The old vine grapes are crushed and 5-8% (a few hundred liters) it racked off into old French oak to naturally ferment. The best barrels are selected to add to the wine to give some complexity and body. It was fermented all the way through so is dry. It shows complexity picked up from the barrel wine.

Rosé is frequently drunk young, however this one could be kept. Take it out of the fridge and as it warms up it will open up.

At this stage the first door prize was drawn and the bottle of White Knight fortified Semillon was won by Peter Frick

We then moved to the dry red table wines. The first of these was was the 2017 Old Vine Grenache—related to the Rosé. It is made from the oldest vines on the estate, over 100 years old. Block 2B was planted in 1912, originally for fortified wine production. It is irrigated if needed but with strong well established roots it does not need much.

The grapes are crushed and bled off to concentrate flavour. They aim not for the light style but for a more serious grenache similar to some French ones. While it can be approached early, it is better with a couple of years under its belt. It is pumped over twice a day for as long as possible—two weeks or more, to build up the tannic structure. The ferment is kept cool to preserve the fruit flavours. Maturation is for about 9 months in larger 500L puncheons rather than the usual (300L) hogsheads. This gives a lower fruit to oak ratio, so the wine is not over oaked. In keeping with the Hemera philosophy there is minimal fining and it is released after about a year in the bottle.



You will get a reward from cellaring with the peak of the wine being from 2022-2027, but it should last even longer.

Murray asked "What sort of changes would you expect over time cellaring?" Russel replied that as it ages the acidity decreases and the palate broadens. It is a high acid variety so it always has some.

Hemera Webinar Continued

Wine number four was the 2019 'H' Shiraz. This is the 'house' style. This is made from the younger vines planted since 2000. 2017 was the first time this wine was made and some grapes were sourced from outside the estate—from growers in the northern Barossa. It was fermented in 5 tonne open fermenters with cooking jackets. Shiraz can be worked harder than Grenache and the wine was pumped over for 15 to 30 minutes twice a day, with a ferment time of 12 to 15 days. The temperature was allowed to peak at 28-30°C but was mostly kept at 23-26°C. It was pressed



off a little early to allow fermentation to be completed in barrel. A combination of French and American oak was used with 21% new. Hemera adjust the ratio of new to old to suit the batch. It was in barrel for ten months with some 'rack and return'. Once again no fining and minimal filtration. It is an early drinking style but will hold for 2 to 5 years.

The second door prize was drawn and the bottle of White Knight fortified Semillon was won by John Ellis

Wine number five was the 2017 Estate Cabernet Sauvignon. In 2019 Russel worked in the Coonawarra—home of Cabernet Sauvignon while the Barossa is noted for its Shiraz. Russel likes Coonawarra Shiraz and believes that the Barossa makes good Cabernet Sauvignon. The warmer nights, extra heat and longer ripening allow a full spectrum of flavours for a Barossa Cabernet.

It is possible to pretend a cooler climate Cabernet by earlier picking. Barossa Cabernets don't have the problem of some from further south of being too green and tannic. They can be drunk earlier (usually less than 10 years old) whereas cooler climate ones need aging.

The grapes were drawn from 2 blocks 1A and 5A/B. As mentioned pump overs are adjusted to variety and batch—in this case 7-15 minutes twice a day. Baume and temperature were controlled and oak was French and American, 58% new (10 months). Generally wines are inoculated with yeast but Russell is open to using wild yeast.

In response to a question he said Pinot Noir was the most common wine to use wild yeasts.

The aroma is blackcurrant, black olive and cassis with none of the greener aromas found in wines from further south. A wine to drink while your Coonawarra Cabernets are maturing.

The last wine to be sampled had a chocolate attached. It was a salted caramel one from the Barossa Chocolate Company (salt from the Murray River).



The biggest and badest wine was, as usual, saved for last. It was the 2017 Home Block Shiraz. This is one of the limited release range made only in good years. It is made mostly from a single block 3A. The clone was apparently 'stolen' from Mount Adam. This wine was treated very gently with

Hemera Webinar Continued

maximum of 15 minute pump-overs and a maximum temperature of 28°C. It was finished in French oak barrels mostly new so as not to overpower the delicate fruit. It is an excellent example of the 2017 vintage with a nose bursting with gooseberry and plum notes. A wine to put down if you have appropriate cellaring conditions. If you want to drink now you would need to decant for 30 to 45 minutes.

The final door prize of a bottle of White Knight fortified Semillon was won by Mick Schilling

Russell now handed over to Rachael. She said she had learned a lot from Russell as she does every time she listens to him. She told us a little of the history of Hemera.

The winery is named after the Greek goddess of morning light. Lyndoch gets the light first in the Barossa. The marketing department says it 6 minutes before the rest of the Barossa but the locals know it is only six seconds. Still it is an advantage to talk about.

Hemera Estate rests on a 100-year-old vine-bearing acreage. The property was purchased by Pauline and Darius Ross in 1993, and the first vintage produced in 1999 under the name of Ross Estate. The winery was built in 2000, and in 2012 was purchased by Winston Wines and the name changed to Hemera Estate.

The session was broadcast from Darry's old house. Rachael suggested we lift our glasses to Bruce Thiele (who she knew) and to Pauline Ross who passed away last year. She mentioned the order form with the generous 30% discount and a further free bottle for cash.

She then invited Russell to name his favourite Hemera wine. Russell said that from his experience in Bordeaux he had come to like Cabernet Frank. Hemera are fortunate to have some of this variety and this now was his favourite Hemera wine.



Laurie Rundle was then invited to close the evening. He thanked Rachael, Russell and Hemera Estate for their hospitality and presentation. He also thanked the committee for making it all possible.

The full video of this webinar is now on line and available for viewing from our web site or directly at <https://youtu.be/ZqcRGv2Hsy0>

The Wines

Hemera 'Estate' Adelaide Hills Chardonnay 2017

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 Chardonnay grapes were sourced from a single vineyard located at Birdwood in the Adelaide Hills. Elevated slopes and cool gully winds at night help to slow ripening ensuring phenological grape maturity and full flavour development, whilst retaining natural acidity.

Winemaking: Harvest occurred 31 March, where the fruit was basket pressed on full grape solids to a combination of new and seasoned French oak barriques where the juice underwent a natural fermentation. Battonage, "lees stirring" was conducted on the barrels fortnightly. The wine spent 9 months in oak before blending. The wine is unfinned and lightly filtered to preserve aromas and flavours.



Tasting Evaluation

Colour: Pale straw, Aroma: Lifted aromas of white peach and nectarine, white florals, nougat and underlying oak spice. Palate: Stone fruits complimented with a nougat creaminess from maturation on full lees fill the flavour profile, framed by subtle oak phenolics and a fine slatey acid line.

Technical Notes:

Region (GI): Adelaide Hills Single vineyard: Birdwood, Winemaker: Jason Barrette

Alcohol: 11.5 %, pH: 3.26 TA: 5.4g/L Residual sugar: 0.17g/L

Hemera 'Estate' Single Vineyard Grenache Rosé 2018



Vintage Conditions: The 2018 growing season got off to the right start with winter rainfall 10% up on the average, however as the growing season progressed, rainfall was down throughout spring and summer. Dry soils combined with warmer temperatures allowed for quick canopy growth and perfect flowering and fruit set. Higher than average temperatures in January and significantly higher February night time temperatures (5.8°C above average) brought the onset of harvest earlier than normal. The Indian summer through March and April ensured both full flavour and colour development.

Vineyard Selection: A portion of our Block 3B estate, planted in 1912 was allocated for the production of our first "single vineyard" Grenache rose'. The 100+ year old Grenache vines were meticulously maintained with bunch thinning and leaf plucking to ensure maximum varietal flavour intensity and fruit sweetness coupled with natural acidity. Daily sampling leading up to harvest ensured the fruit was picked at optimal ripeness.

Winemaking: Grenache was hand-picked specifically for the production of rose'. The fruit was crushed and macerated for 2 hours to increase colour pick-up as well as some natural fruit tannin. The must was then gently pressed to liberate the juice, and

The Wines

then 80% was fermented in stainless steel at cool temperatures to retain delicate fruit aromas. The balance was drained to old oak hogsheads where the juice underwent a natural fermentation and subsequent maturation on full lees for 5 months before blending and bottling.

Tasting Evaluation:

Colour: Bright, pale salmon with copper highlights.

Aroma: Subtle scents of cantaloupe, red currant, wild strawberry, Morello cherry and freshly grated ginger, pink peppercorn coupled with underlying gunflint aroma.

Palate: Red apple skin, ruby grapefruit and rhubarb flavours abound with textural fruit sweetness, balanced with fine fruit phenolics with crunchy apple acid focus. Finishes dry and refreshing. Enjoy with fresh South Australia seafood or on its own.

Technical Notes:

Varietal composition: 100yr old Grenache, Region (GI): Barossa Valley, Estate grown, Winemaker: Jason Barrette

Alcohol: 13.4% alc/vol, pH: 2.96, TA: 7.7g/L, Residual Sugar: 0.3g/L

Hemera 'Estate' Old Vine Grenache 2017

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 acid-Harvest was two weeks later than normal as a result of late January and early February rainfall.

Vineyard Selection: A proportion of our Block 3B estate, planted in 1912 was allocated for the production of the Old Vine Grenache. The 100+ year old vines were meticulously maintained with bunch thinning and leaf plucking to ensure maximum varietal flavour intensity and fruit sweetness coupled with natural acidity. Daily sampling leading up to harvest ensured the fruit was picked at optimum ripeness.

Winemaking: The fruit was handpicked before being gently destemmed retaining whole berries. A small proportion was "bled off" for production of our rose' to crease the skin to juice ratio 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 9 months. The wine is neither fined nor filtered.

Tasting Evaluation:

Colour: Garnet with medium core

Aroma: Fragrant red cherries, red liquorice and delicate spice abound from the glass.

Palate: Vibrant and youthful palate of juicy red fruits, coupled with plush, velvety tannins and fine acid line. Elegant and delicate.

Technical Notes:

Varietal composition: 100% Grenache, Region (GI): Barossa Valley, Estate grown, Winemaker: Ja-



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The Wines (Cont.)

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Alcohol: 13.8 %, pH: 3.62, TA: 5.4g/L, Residual sugar: 0.17g/L

Hemera H Shiraz 2017

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: This is Hemera Estate's entry level Shiraz sourced predominately from our estate vineyard, complimented with a selection of Northern Barossa Valley vineyards.

Winemaking: Each parcel of Shiraz is picked at optimal ripeness to display rich varietal characters. The fruit is crushed into open-top fermenters and twice daily pumpers 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 (21%) and old (79%) French and American hogsheads for ten months before blending and bottling. This wine is neither fined, nor filtered

Tasting Evaluation: Colour: Deep purple with a blue-violet tint.

Aroma: Fragrant aroma of sundry red and blue berries, coupled with wafts of cinnamon, and cedar oak spice.

Palate: rich, juicy palate of raspberry, red plum and baking spices, balanced with velvety tannins and fine acid line and great persistence of flavour.

Technical Notes: Varietal composition: 100% Shiraz Region (GI): Barossa Valley

Winemaker: Jason Barrette

Alcohol: 14.5%, pH: 3.57, TA: 5.9g/L, Residual sugar: 0.35g/L

Hemera Estate Cabernet Sauvignon 2017

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 matura-

The Wines (Cont.)

tion. 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

Hemera Limited Release Home Block Shiraz 2017

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 Home Block Shiraz was exclusively sourced from our estate grown Block 3A Shiraz vines planted in 1994.

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 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: Dark purple, with almost black core.

Aroma: abundance of sundry fruits of black cherry, wild raspberry and black plum. Wafts of mocha chocolate and cedar spice.



The Wines (Cont.)

Palate: Rich, plush fruit palate of dark plum and Christmas cake spices. Velvety, soft fruit tannins with fine acid line.

Technical Notes: Varietal composition: 100% Shiraz, Region (GI): Barossa Valley', Winemaker: Jason Barrette

Alcohol: 14.5% alc/vol, pH: 3.56, TA: 5.4g/L, Residual Sugar: 0.18g/L, Bottled: 24 October 2018



Photos (Screenshots)



Photos



Photos

