

JASPER HILL: EMILY'S PADDOCK SHIRAZ

Style

Red, Dry

Region

Australia

Wine Maker

Ron, Elva and Emily Laughton.

Appellation

Heathcote Victoria, South East Australia.

Cepage

95% Shiraz and 5% Cabernet Franc.

Tasting Note

“One of the more intriguing efforts tasted is Jasper Hill's 2004 Shiraz/Cabernet Franc Emily's Paddock, a blend of 95% Shiraz and 5% Cabernet Franc. It's hard to believe Cabernet Franc could fight its way through the Shiraz character, but it is made in a completely different style than the Georgia's Paddock Shiraz. An inky/purple color is followed by hints of graphite, blueberry, and flower scents, full-bodied, powerful flavors, and oodles of glycerin as well as fruit. There is plenty of underlying structure, and the finish is impressively long. Accessible now, it promises to last for 10-15 years.”

Serve with

Beef, Stews & Casseroles, Hard Cheese

Cellarage

Requires some bottle age, but will mature gracefully. Drink from 2008 2020

Vinification

Organically grown grapes are picked by hand, completely de-stemmed and go through maceration for around 6 weeks, during which time there is minimal intervention in order to allow the grapes from each individual paddock to express their individual terroir. The wine is then transferred into small French oak barriques, 20% of which are new, (without any racking, fining or filtration) for around 14 months.

History

The Laughton's world-renowned, bio-dynamically farmed, 20-hectare Jasper Hill estate in Heathcote, 70 miles north of Melbourne, is strategically located on an iron-rich seam of Cambrian clay and is widely regarded as being some of the finest terroir in Australia. Jasper Hill is famous for producing terrifically complex, single estate Shiraz (first vintage 1982), wonderfully zesty, dry Riesling (first vintage 1984) and, more recently, a spot of Grenache. Celebrated wine maker, Ron Laughton, is today assisted by his daughter, Emily.



THIS IS AN ORGANIC WINE



92/100, Robert Parker, Wine Advocate

