

# JASPER HILL: EMILY'S Paddock SHIRAZ 2005

## 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

Dense, dark and with great aromatic complexity, plus lashings of supple, ripe, sweet fruit.

## Serve with

Beef, Stews & Casseroles, Hard Cheese

## Cellarage

Requires some bottle age, but will mature gracefully. Drink from 2010 - 2025

## 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.



Organic

