

# 2015 JASPER HILL

## GEORGIA'S PADDOCK SHIRAZ



**WINEMAKER:** Ron Laughton  
**REGION:** Heathcote, Victoria  
**VARIETALS:** Shiraz  
**MATURATION:** 20% new French oak barriques for 12 months  
**ALCOHOL:** 15.0% alc/vol

**WINEMAKING:** Georgia's and Emily's Paddocks yield fruit with a personality as distinct as each of Ron and Elva's two daughters, thus winemaking focuses on preserving these inherent flavors. Though "minimal intervention" is widely touted in the industry, the Laughtons are serious practitioners, adopting an old-fashioned, "less is more" approach. Common acid adjustments are not necessary in the Laughton winery, nor are additions of yeast or nutrients. Ferments run their natural course without cooling, malolactic fermentation occurs spontaneously and none of the Jasper Hill wines undergo fining prior to bottling in their on-site bottling-line. Put simply, these wines make themselves; they are a pure expression of terroir, as unique as the land on which they were grown.

**TASTING NOTES:** Exhibiting the typical characters of mixed red berries with a general spiciness to the velvety, viscous, well balanced and rounded palate. A powerful wine, with fine, supple tannins and a fabulous length. Great longevity again, but regardless, this will immediately appear on wine lists matched to grilled red meats without any detriment.

**CRITICAL ACCLAIM:** 96 pts Robert Parker Wine Advocate, 95 pts/Top 100 #20 Wine Spectator

**ABOUT JASPER HILL:** Established in 1975 by Ron and Elva Laughton, Jasper Hill produces some of Australia's most individual and compelling Shirazes. Situated in the Heathcote region of Central Victoria, the estate has been largely responsible for establishing this area as one of Australia's greatest red wine regions. The 60 acre property comprises three vineyards, two of which are named after Ron and Elva's daughters, Emily and Georgia; all are positioned on ancient Cambrian soils unique to this area. Beyond these exceptional sites, it is the Laughtons' commitment to low yields, dry farming and non-interventionist, biodynamic viticultural practices that place Jasper Hill among Australia's premier producers.

