



JASPER HILL

Heathcote, Victoria

"No Shiraz in Australia has reflected its site and its vintage with more fidelity down the years than Ron Laughton's Jasper Hill, the wine which first sprung a spotlight onto Heathcote."

- Andrew Jefford, Decanter (August 2013)



Ron Laughton

OWNER: The Laughton Family

FOUNDED: 1975

WINEMAKERS: Ron Laughton & Emily Laughton McNally

HARVEST: Mid April to mid May

ANNUAL RAINFALL: 23 inches

CLIMATE: Continental - warm days tempered by crisp, cool nights

SIZE: 60 acres

SOILS: Ancient deep, red gravel loam over Basaltic bed rock

VINEYARD: Biodynamically farmed and dry-grown since inception, planted on own rootstock

VARIETIES PLANTED: **Georgia's Paddock:** Shiraz (30 acres), Riesling (7.5 acres), Semillon (2.5 acres), Nebbiolo (2.5 acres) **Emily's Paddock:** Shiraz (7.3 acres), Cabernet Franc (0.2 acres) **Cornella Vineyard:** Grenache (10 acres)

WEBSITE: www.jasperhill.com



Jasper Hill's sprawling dry farmed vineyards under a clear blue sky



PROFILE: 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.

VITICULTURE: The ancient Cambrian soils of these vineyards, some 500 million years old, occur in a narrow north/south

strip between two parallel faults. Predominantly red/brown gravelly loam over basaltic bed rock, the deep soils support low-vigor vine growth without the need for irrigation. The vineyards are positioned at an elevation of 1000 feet, enjoying Heathcote's warm days while benefiting from crisp, cool nights. The hand-tended vines have been organically farmed and dry-grown since inception. The Laughtons produce their own organic compost for inter-row mulching, leading to broad biodiversity that offers depth and intensity in the wines. In this environment the vines require none of the usual leaf plucking or crop thinning to produce yields of just one ton per acre. The vines are healthy, their tiny, intensely colored berries offering impeccable balance of sugar, flavor and natural acidity.

THE WINES

Highly regarded and in great demand, the wines of Jasper Hill are pure, focused and balanced. The reds are a must for any fan of Australian Shiraz - assertive, powerfully fruited and well structured, these graceful wines show Heathcote at its best.



Emily's Paddock Shiraz: Brooding in color with a dark chocolate/cocoa character weaving among spice and minerality on the palate. Ultra concentrated and silky in texture, Emily's tends toward elegance with great persistence of flavor.

Georgia's Paddock Shiraz: Deep magenta, Georgia's offers notes of sweet red berries, spice and earthiness. Typically the more viscous of the Laughton reds, with a textured, chalky grip balanced by concentrated fruits. Great longevity, yet approachable in its youth.

Georgia's Paddock Riesling: Aromatically driven, this fresh citrus and talc bombe shows floral notes of granny smith apples and lemon zest. Crisp natural acidity lends a long palate of elegance and restraint, finishing bone dry.

Occam's Razor Shiraz: Occam's Razor is sourced from a single organic vineyard just south of Heathcote in Mia Mia. Bright crimson in color, this Shiraz exhibits plush, ripe red fruit notes, pronounced tannins, and generous length.

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. Additions are few; the wines are nurtured rather than interfered with. 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. And Ron Laughton sleeps soundly knowing he has made his wine in the cleanest, simplest way possible.



Spicy Shiraz grapes ripen on the vine



Winemakers Ron Laughton & daughter Emily



The Laughtons at Jasper Hill's sorting table