

2019 JASPER HILL

GEORGIA'S PADDOCK SHIRAZ



WINEMAKER: Ron Laughton
REGION: Heathcote, Victoria
VARIETALS: Shiraz
MATURATION: 20% new French oak barriques for 12 months
ALCOHOL: 15.5% 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: Very typical depth of bright crimson to the edge. Immediate, powerful nose of red and black berry fruits that follow through into the palate, with mixed spice highlights complemented by the usual ripe, sweet dark cherry and plum flavors and a cola/chinotto finish, so typical of Georgia's Paddock Shiraz. Fabulous tannin/acid balance conferring longevity, but imminently approachable now, particularly with a rare steak.

CRITICAL ACCLAIM: 96 pts Wine Spectator, 95 pts Halliday Wine Companion

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.

