

(Bio-Dynamic)

Jasper Hill + Occams Razor

www.jasperhill.com

Heathcote, Victoria



Established in 1975 by Ron and Elva Laughton, Jasper Hill produces some of Australia's most compelling and sought after wines. Located at Heathcote in Central Victoria on ancient Cambrian soils deep, red coloured, well drained gravelly loams on undulating hillsides. These support low-vigour vine growth without the need for supplementary irrigation.

The wines are produced entirely on the estate using organic/biodynamic principles. Inter row mulching and self made organic compost is used to improve soil organic matter. This allows greater bio-diversity in micro flora and fauna, supporting large earthworm populations beneficial for natural soil fertility. Following these principles no synthetic chemicals have ever been applied to the soils or vines. Vines are grown on un-grafted root-stock and non irrigated, expressing flavours and characteristics natural to their variety and terroir. Grown at elevations of 1000 feet the vines benefit from warm days but cool nights, imperative for natural acid retention and structure. None of the wines from Jasper Hill vineyards has even been acid adjusted at any stage. These are natural wines of striking purity.



“Whether it’s down to this very special rift of dirt or not, these wines are simply incredible.”

Robert Parker—The Wine Advocate



2011 Georgia's Paddock Riesling - Natural yeast ferment and no acid adjustment result in a seamless wine of finesse, texture and elegance.

“Very aromatic floral, green apple/pear and lemon aromas follow through on to the crisp dry mouth cleansing palate. Slightly less weighty than the previous couple of vintages, but just as long on the finish. Delicious aperitif. 11.0% alc/vol.” Ron Laughton

2009 Georgia's Paddock Viognier - SOLD OUT *“From vines planted in 2000, the 2009 Georgia's Paddock Viognier makes for a seriously delicious and complex wine from this notoriously fussy grape. Fermented in oak, 50% new, the wine remains in barrel for just 3-4 months. Giving fragrant aromas of peaches, poached pears, frangipani and preserved ginger, it is wonderfully voluptuous in the mouth countered by medium acidity. The silky texture and concentrated fruit profile linger well into the long finish. Drink it now to 2014. Around 200 cases made.”* 93pts Robert Parker—The Wine Advocate #189 June 2010

2009 Cornella Vineyard Grenache *“Not even a hint of grenache jamminess here, but powerful, pure fresh raspberries on the nose and palate, with a lovely clean fruity finish. A relatively new wine for us that has been gaining admirers from non-grenache drinkers.”* Ron Laughton

2009 Georgia's Paddock Shiraz *“Beautiful deep crimson colour with trademark flavours of concentrated red fruits and mixed spices with a voluptuous mouth-coating texture. High natural acidity balances abundant tannins. A classic, with perfect balance that can be drunk from now over the next two decades, with complete confidence. 14.0% alc/vol.”* Ron Laughton

2009 Emily's Paddock Shiraz - very limited

“Elegance and power in the mouth, with typical brooding depth of garnet red colour. Complexity of delicious ripe berries and cream with floral perfume. Hallmarks of spicy, long length and supple tannins. Drinkable now, with a great decades-long life ahead. Usual 5% field blend of Cabernet Franc included. 13.5% alc.” Ron Laughton

2009 Occams Razor Shiraz *“Emily's own single vineyard wine, from fruit grown on granitic soil in the south of the Heathcote GI by Jasper Hill's vineyard manager, Andrew Conforti. Previous vintage now serving in Michelin 3 Star 'Per Se' restaurant, Manhattan. Very, very good, but different to the Cambrian soil Jasper Hill flavours; more plums and dark fruit. Delicious now; also has great cellaring potential. 14.5% alc/vol”* Ron Laughton

Reviews from Robert Parkers The Wine Advocate #189 June 2010

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2008 Cornella Vineyard Grenache

"The 2008 Cornella Vineyard Grenache is a big beauty weighing in at 16% alcohol, yet it's a style that is all about the velvety texture it exudes. Pale to medium garnet colored, it gives pronounced aromas of warm raspberries, powdered cinnamon and nutmeg with dashes of pepper and balsamic. A medium to high level of those wonderful velveteen tannins come though on the palate fleshed by earthy berry fruit and medium acidity. The finish is long and a little warm. Drink this one now to 2016+."

2008 Georgia's Paddock Shiraz

"The 2008 Georgia's Paddock Shiraz is a fleshier, opulent and more forward style than Emily's. Deep garnet colored, it has an open and expressive nose of blackberry, licorice, sandalwood, spice box, earth and a hint of game. Fine, firm tannins and medium-high acidity give great structure to the complex palate. Very long and layered in the finish, this wine is best approached from 2011 and enjoyed through 2020+. 300 cases were produced."

2008 Emily's Paddock Shiraz

"Emily's Paddock Shiraz and Cabernet Franc comes from the smallest vineyard on the estate with nothing else planted on it but the grapes for this wine. 3% Cabernet Franc is co-planted with the Shiraz and also co-harvested and co-fermented. The style here is tighter, structured, somewhat backward and yet lends an enticing earthy / savory complexity. The 2008 Emily's Paddock Shiraz and Cabernet Franc possesses a medium-deep garnet color and earthy, mineral aromas with some iron ore, loam, fresh blackberry, a touch of black olive and violets all coming through on the nose. Fine firm tannins and crisp acidity give taut structure to this full-bodied, almost old-world style wine. The finish is very long but restrained developmentally. Give this wine another year or two in bottle and enjoy drinking it to 2022+. 1000 cases produced."

2008 La Pleiade Shiraz (labeled/named Cluster M45 in U.S. market)

"The 2008 Cluster M45 (named after a star constellation, not London's worst traffic nightmare) has a deep garnet purple color and aromas of warm cassis, dark chocolate and licorice with spicy hints of cumin seed and cassis. Crisp acidity balances the rich, full-bodied, buxom fruit with medium-firm, fine tannins to lend support. The finish is long with a touch of earthy / truffle character coming through. Approachable now, this wine needs another year or so to soften and marry and should continue to give pleasure to 2020+."

2008 Occam's Razor Shiraz

"The 2008 Occam's Razor Shiraz has a deep garnet-purple color, giving slightly closed blueberry aromas with some cinnamon powder, white pepper, tree bark and cedar. It is well structured with firm, chewy tannins and crisp acid supporting the full-bodied, powerful fruit. Finishing long, drink this wine from 2010 to 2017+."

Quite rare in the world and particularly in Australia, here they are unusually deep (4metre), red coloured, well drained, gravelly loams on undulating hillsides, but with good moisture retention.

They occur in a narrow, non-contiguous strip between two naturally occurring North/South faults and is typically only a few hundred metres wide. The faults give rise to a complex mineralogy.

Soil organic matter is high, allowing great bio-diversity in micro flora and fauna and supporting large earthworm populations - all beneficial for natural soil fertility. No synthetic chemicals have ever been applied to the soil or vines; the vineyards are totally organic; no insecticides, no herbicides, no synthetic fungicides and no artificial fertilisers. We produce our own organic compost for vineyard dressing.

The soil surface is either covered in mulch derived from vine prunings, leguminous cover crops and native grasses, or is lightly cultivated, with aeration. Minimal tillage is practiced, within and between vine-rows, using lightweight 4WD tractors to minimise soil compaction.

Our aim is to make great wine, with the preservation of nature's flavours, complexities and balance in our wines by using minimal intervention in our vineyards and in the cellar - to allow the individual vineyard's "terroir" or sense of place to express itself.

Our wines are produced entirely on the estate using organic/biodynamic principles. We produce our own organic compost and have never used synthetic chemicals on either the vines or the soils, since our vineyards were planted in 1975.

Viticultural practices are as close to nature as we can get them: own rooted vines (ie. not grafted on to American rootstocks to confer Phylloxera resistance), no irrigation whatsoever, minimal tillage, natural inter-row mulching leading to broad bio-diversity, in turn giving depth and intensity to our wines. Only hand pruning of the vines and hand harvesting of the fruit can allow us the human connection to our living soil.

Emily's Paddock: three hectares of Shiraz including around five percent Cabernet Franc, yielding about two tonnes per hectare (14hL per hectare). Planted in 1975/76.

Georgia's Paddock: twelve hectares of Shiraz yielding about three tonnes per hectare (20hL per hectare). Three hectares of Riesling giving about three tonnes per hectare (20 hL per hectare). Planted in 1975/76 with further small plantings done after the vineyard was ravaged by bushfire in 1987. One hectare each of Semillon planted in 1992 (since grafted over), and Nebbiolo planted in 1993.

Cornella Vineyard: four hectares of Grenache planted in 1998.

All vineyards are planted on their own roots, to retain purity of style, rather than grafted on to Phylloxera-resistant American non-vinifera root stock.

The vines have a sunny, open, balanced canopy that keeps fungal diseases at bay and eliminates the need for summer pruning, leaf plucking and crop reduction. All picking and pruning is carried out by hand by wonderfully skilled people from the district.

All vineyards are unirrigated and rely on natural rainfall only.

Both Emily's and Georgia's Paddocks are on elevated hillsides at an altitude of 320 metres (1000 feet) and are approximately 1 km apart. Emily's Paddock has a NE aspect and shallower soil, while Georgia's Paddock has a NW aspect and the deeper soil. The vineyard at Cornella, is 20km north of Emily's Paddock, within the Heathcote Region and on the same Cambrian soil, with an altitude of 330 meters and a NE aspect.