



# Jasper Hill + Occams Razor

[www.jasperhill.com](http://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 gravely 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 Jasper Hill wines has even been acid adjusted at any stage. These are natural wines of striking purity.

*"The red wines of Jasper Hill are highly regarded and much sought after...These are wonderful wines in admittedly Leviathen mould, reflecting the very low yields and the care and attention given to them by Ron Laughton. The oak is not overdone, and the fruit flavours show Heathcote at its best."*

Rated 5 Stars (Outstanding winery) Australian Wine Companion 2009 by James Halliday



## 2009 Georgia's Paddock Riesling - **SOLD-OUT**

Natural yeast ferment and no acid adjustment result in a seamless wine of finesse and elegance. Yields reduced by drought and frost in 2007. Finishes dry with 12% alc..

## 2009 Georgia's Paddock Viognier

Honey-suckle and floral aromas with apricot, honey and ginger spice flavours. Partly fermented in Dominic Laurents "magic" barriques. Powerful viscous mouthfeel.

## 2008 Cornella Vineyard Grenache

Medium weight with ripe strawberries giving way to a slight oxidative earthiness. Colour is mid red, palate beautifully balanced, with typical Grenache meaty flavours.

## 2008 Georgia's Paddock Nebbiolo

A fabulous expression of Nebbiolo, with its brick red colour. Intense floral aromas with savoury counterpoint in the mouth and a big tannic whack on the finish to round it out. Only 90 dozen produced.

## 2008 Georgia's Paddock Shiraz

A classic with deep red colour to the meniscus. Chocolate, mocca, sweet red berries and spice aromas follow on to the palate. Fabulous balance of flavour intensity, natural acidity and supple, weighty tannins. High cellaring potential.

## 2008 Emily's Paddock Shiraz - **SOLD-OUT**

## 2008 Occams Razor Shiraz

Emily's wine; grapes sourced from our vineyard manager's own plot on granitic soil within the Heathcote GI at Mia Mia. Terrific wine for it's intensity, with lovely red berry, spicy characters and a big tannic finish. Can be cellared also.

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, 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.