

SHARED

Grape Varieties Ratio (%) & Source

Tempranillo ex South Australia

Harvest Date

February & March 2021

Wood Details

Matured for 4 months in older French & Hungarian oak Hogsheads (20% of blend).

Vintage Conditions

The growing season was very favourable starting with solid late Winter and Spring rains that set the vines up for a high quality year. The canopies grew well and the vines showed great balance. The Summer was quite mild to warm with cool nights that led to the development of pristine aromatics and flavours. The wines of the 2021 vintage are that of balance, style and exceptional varietal characteristics.

Winemaking/Viticulture

Tempranillo is an early ripening variety, 'temprano' being the word for early in Spain. Tempranillo grapes are typically harvested before any other red varieties. Once the grapes are harvested, they are destemmed and fermented with yeasts indigenous to the vineyards, followed by a wild fermentation in tank. Our aim has been to showcase the stylish fruit flavours and lovely tannins of Tempranillo in a 'Joven' style.

Tasting Comments

Bright crimson in colour. Alluring blueberry, black cherry violet and tomato leaf. Silky and juicy on the palate with loads of dark berry fruit hat leads to a moreish mocha tannin finish.

Alcohol %	14.0
Total Acidity (g/L)	5.56
pH	3.81

