

TASTING NOTES

2019 TEMPRANILLO



GRAPES

Tempranillo

DISTRICT OF ORIGIN OF GRAPES

Heathcote

VINIFICATION

A combination of two vineyards from Heathcote. Grapes were crushed and de-stemmed into one static fermenter which was pumped over twice a day. During fermentation the temperature and acid levels were monitored constantly. The wine was pressed to tank using an air bag press then racked off gross lees and transferred to barrel. It was left to mature in a combination of new French and older oak. Bottled 21 February 2020.

OAK MATURATION

Approximately 10% new French oak component.

ANALYSIS

Alcohol 13.5%
pH 3.74
Acid 6.10g/L
Sugar <1.0gm/L

COLOUR

Ruby red.

NOSE

Lifted Turkish delight, flowers and five spice characters with hints of incense on the nose.

PALATE

Sweet jubey notes from the Turkish delight fill out the palate and balance nicely with a sweet and slightly tart red currant character. Mid-weight, the wine is fresh, complete and well balanced with fine chalky tannin.

FOOD MATCH

Marinated barbecued venison with grilled figs and winter vegetables.

WINEMAKER'S COMMENTS

The hot dry spring and summer of the 2019 vintage was difficult for tempranillo. Conditions didn't agree with this usually early ripening variety and in a year unlike any other for tempranillo, both blocks were among the last to be harvested. The only batch to outlast this was a very small amount of cool climate cabernet sauvignon we purchased from the Strathbogie Ranges.

Grapes ripened much slower than usual and in parts not at all. The style of this year's tempranillo is in contrast to normal years. It is more of a joven style. A lighter, lifted, fresher style of wine with jubes and Turkish delight on the nose complemented by the ever present cocoa powder tannins.