

TAR & ROSES



2021 TEMPRANILLO

GEOGRAPHICAL INDICATION

Heathcote & Central Victoria

VINIFICATION

A combination of vineyards. Crushed and de-stemmed into static fermenters which were 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 24 March 2022.

OAK MATURATION

Approximately 8% new French oak component

COLOUR

Bright burgundy

ANALYSIS

Alcohol: 14.5%
pH: 3.59
Acid: 5.85g/L
Sugar: <1.9g/L

NOSE

The nose is a complex mix of lifted sarsaparilla, red liquorice, mocha and dusty Turkish delight with a hint of rose petals.

PALATE

This wine is medium bodied with dark cherry sweetness and opulent moorish chewy tannins. The tannin structure of this wine is significant yet the overall wine is well balanced and flows over the palate seamlessly

WINEMAKERS COMMENTS

2021 vintage was long and cool in comparison to the previous year. Once again we were unable to secure sufficient fruit out of the Heathcote GI and took a small parcel of Central Victorian fruit to supplement the blend. The final blend treads lightly with fine high estery notes on the nose and an elegant drive through the palate.

FOOD MATCH

Spiced lamb kofta and saffron rice pilaf