

# TASTING NOTES

## 2019 TEMPRANILLO

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### GRAPES

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Tempranillo

### DISTRICT OF ORIGIN OF GRAPES

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Heathcote

### VINIFICATION

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A combination of two vineyards from Heathcote. 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

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Approximately 10% new French oak component.

### ANALYSIS

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

### COLOUR

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Ruby red in colour.

### NOSE

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

### PALATE

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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

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Marinated BBQ venison with grilled figs and winter vegetables.

### WINEMAKERS COMMENTS

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The hot dry spring and summer of the 2019 vintage was difficult for Tempranillo. The conditions didn't agree with this normally early ripening variety and in a year unlike any other for Tempranillo both blocks were among the last to be harvested for this vintage. The only batch to outlast this variety in 2019 was a very small amount of cool climate Cabernet Sauvignon we purchase from the Strathbogie Ranges.

The grapes ripened much slower than normal and in parts not at all. The style of this years 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.