

TASTING NOTES

2020 TEMPRANILLO



GRAPES

Tempranillo

DISTRICT OF ORIGIN OF GRAPES

Heathcote, Central Victoria, McLaren Vale and South Australia

VINIFICATION

A combination of vineyards. Grapes were 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.

OAK MATURATION

Approximately 10% new French oak component.

ANALYSIS

Alcohol 14.4%
pH 3.69
Acid 5.51g/L
Sugar <1.0gm/L

COLOUR

Burgundy red.

NOSE

A complex nose of raspberries and spice with currants, red liquorice and hints of incense and musk.

PALATE

This wine has both a sweet and savoury palate which combined well with the substantial cocoa powder tannins. Raspberries, pomegranates and spice give fruit drive and complexity which sits comfortably on a bed of powdery tannins. A touch of chocolate on the finish rounds out this opulent wine.

FOOD MATCH

Lamb tagine and rice pilaf with dried cranberries and raisins.

WINEMAKER'S COMMENTS

2020 was a difficult vintage with extreme conditions playing havoc with flowering and fruit set. The catastrophic weather day late November 2019 brought hot windy conditions which affected flowering and fruit set in late spring, resulting in low yields from our Heathcote vineyards. Fortunately we were able to secure some beautiful parcels of Tempranillo, similar in style, from McLaren Vale and other South Australian vineyards, to complement our own Heathcote fruit. The final blend is complex, generous and expressive of the variety.