

# TASTING NOTES

## 2018 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. 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 to finish malolactic fermentation. It was left to mature in a combination of new French and older barriques. Bottled 13th February 2019.

### OAK MATURATION

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Approximately 10% new French oak component.

### ANALYSIS

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Alcohol 14.4%

pH 3.68

Acid 5.68g/L

Sugar <1.0gm/L

### COLOUR

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Deep ruby red.

### NOSE

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Savoury, fresh earth and mulberry/dark cherry notes on the nose with hints of pomegranate.

### PALATE

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Liqueur cherries, fig jam and sweet spice on the palate, plush and round. Well balanced with substantial cocoa powder tannin, the wine finishes rich and long.

### FOOD MATCH

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Grilled spiced lamb chops with vegetable ragout.

### WINEMAKERS COMMENTS

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In contrast to the Nebbiolo and Sangiovese in our range, the Tempranillo is an early ripener and has no problem reaching full maturity in the soils at Heathcote.

Tempranillo is prone to developing big bunches and berries when grown in rich soil so the rather gravelly, tougher soil specific to Heathcote in particular, provides some restraint. Grown largely in the Rioja and Ribero del Duero regions of Spain, it is well suited to the warm, dry summers of Central Victoria.