



2022 Tempranillo

Adelaide Hills

This wine is what happens when a Spaniard and an Italian meet on the dance floor on a Friday night in the discotheque of a luxury hotel. Sure, there is the initial standoff, as the smooth, silk like Tempranillo (96%) with its rolling dark chocolate, luscious forest berries and liquorice, faced off against the Monte's (4%) loud spicy high notes, black peppers and dry earthy tannins.

The wine shows luscious fruits of the forest, mint & tobacco mingled with aromas of strawberry and raspberry. Masses of ripe succulent cherry, currant, blackberry, and mulberry flavours, which should develop herb, olive, tar, spice and sometimes-earthly characters with age.

Goes best with – Lamb roast with all the trimmings, grannies casserole on a Sunday night, or something with a bit of spice, like a Moroccan stew, or a leather couch, a good book and a block of dark chocolate.

Cellaring Trivia - This wine is enjoyable now, but with its spicy texture and palate weight, it has the structure to flower into a classic over the next 4 to 5 years.

Vintage trivia - A cooler ripening period over the summer months after beautiful winter and spring rain make V22 one of the best years ever seen from the Adelaide Hills for maintaining beautiful natural acidity and varietal character.

Vineyard Location – Macclesfield, Adelaide Hills, South Australia,
-35.186149, 138.815208

Harvest Date – 7th April 2022, 9am, The Tempranillo was carefully picked with a Selective grape harvester which removes all the materials other than grapes (like sticks, stalks, petioles & leaves)
- 27th April 2022 (took all day), the Montepulciano was hand picked into a small 1/2 tonne picking bins

Harvest Weight – 7.5 tonnes/hectare

Clonal Material – Tempranillo D8V12 & Monte 8434

Vinification - The Tempranillo was fermented in small open top vessels, being plunged by hand twice a day, for 8 days to extract the right amount of flavour and colour and then pressed to old and new Hungarian oak. The Montepulciano was whole berry fermented for 12 days and then pressed straight to old and new French oak. The wines were kept separate for 9 months until blending, with the final blend being 96% Tempranillo and 4% Montepulciano.

Alcohol – 14.3%

pH – 3.66

T.A. – 6.78