



## 2021 Tempranillo

*A bandit and his outlaw dog on a vinous crusade.*

*Born from the rugged Hills, Crafted in the ancient Creek.*

*Innovation defying the ordinary. A rebel with a cause.*

Undeniably aromatic, this is truly a smashable style of Tempranillo.

With distinctive notes of mulberry and plum, hints of dried herbs and aromas of cherries and sweet spices. A juicy, medium bodied wine with a savoury palate and long firm tannin.

This is definitely a fresher, vibrant style of Tempranillo but not lacking in structure or concentration.

A fleshy yet medium bodied palate making it very drinkable.

A blend of 2 regions, the grapes are sourced from both our Langhorne Creek vineyard & the Springhill Vineyard in the Adelaide Hills. With warm days & cool nights, it provides ideal growing conditions for this varietal.

As the crow flies its only 20 kms between these blocks, but the Hills fruit brings lifted cherry & spice with a bright balanced acidity on the palate, while the Creek fruit infuses a generous earthiness with ripe plum & blackcurrant's & the quotidian soft, long tannins.

Great drinking all year round, especially with a platter of Spanish or Italian cured meats, good green olives and caper berries, Manchego cheese and crusty bread or rich tomato dishes such as pizza & pasta..

Gentle handling of the fruit to ensure freshness, texture and depth. I harvest in the cool of night, ferment in open vessels with hand plunging or gentle pumping over to ensure even maceration, press gently, and run to aged American oak barrels for natural malo-lactic fermentation and then a further 12 months.

Sustainably grown grapes

Minimal sulphur dioxide was added at bottling.

No fining agents are used.

This wine is Vegan friendly

14.5% Alc

3.4 pH

6.63 T.A.

Bottle Released 1st August 2023

— TOM KEELAN —  
EL VINO LOCO

