



## 2023 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.

Grapes are sourced from our Langhorne Creek "Kilpuruna" vineyard.  
With warm days & cool nights, Langhorne Creek provides ideal  
growing conditions for this gluggable grape variety.  
There is lifted cherry & spice with a bright balanced  
acidity on the palate, layered with 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 leave to  
mature in oak for a further 12 months.

Sustainably grown grapes  
Minimal sulphur dioxide was added at bottling.  
No fining agents are used.  
This wine is Vegan friendly

14.3% Alc  
3.55 pH  
6.2 T.A.

Bottle Released 1st March 2025

— **TOM KEELAN** —  
**EL VINO LOCO**

