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TASTING NOTES

Tempranillo/Grenache/Mourvedre 2015

- Summary:** This wine is inspired by the young gluggable wines from the Rioja region in north-eastern Spain. It is a blend of Tempranillo (juicy blackberry spiciness), Grenache (earthy raspberry), and Mourvedre (brooding dark berries).
- Full of juicy dark berry fruits, earthiness, and a hint of spices. The palate is brimming with gorgeous juicy plum, macerated raspberry and blackberry, earth savoury notes, and dried undergrowth. The finish is soft and satisfying, with gentle tannins. A well balanced wine that is very moreish and savoury.
- Food Matches:** Spicy cured meats, roast pork, cotechino or chorizo sausage.
- Origin:** Heathcote, Victoria.
- Blend:** A blend of 52% Tempranillo, 32% Grenache, and 16% Mourvedre.
- Viticulture:** Tempranillo and Grenache vines planted in 2001. Vines spur-pruned and vertical shoot positioned to ensure fruit exposure and even ripening.
- Vintage:** Spring was low in soil moisture levels hence low crops produced in our Heathcote vineyard. Summer started hot and dry with excellent conditions for flowering. Bunches were selected in the vineyard during picking. Tempranillo cropped at 2 Tonne/acre and picked on 17th Feb. Grenache cropped at 3 Tonne/acre and picked on the 4th April. Mourvedre was picked on 9th April.
- Winemaking:** Our grapes were destemmed and tipped into open fermenters, cold soaked with natural "wild" yeast fermentation. Ferments were plunged 3-4 times daily to gently extract colour and flavour. At the end of fermentation, the resulting wine was pressed and transferred to French oak barriques, where natural MLF took place. About 15 % new oak was used, predominantly coopered by the French company, Dargaud & Jaeglé. The wines were matured in barriques on gross malolatic lees with a small amount of battonage to add palate weight and texture.
- Bottled:** Dec 2016
- Alcohol:** 14%
- Contains sulphites
- Ageing Potential:** Enjoy now, or cellar for 3-5 years