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TASTING NOTES

Adelé 2011 Tempranillo

Details:	Our first Adelé Tempranillo, small batch only 100 dozen made, wild ferment, 10% whole bunch, bottled without fining or filtration. Some say the cold 2011 vintage was not great for red wines, but Tempranillo thrived in the cooler conditions and this certainly showed its colours. This 2011 Tempranillo was picked 4 weeks later than the previous drought vintages, so the extra hang time on the vine allowed the fruit to ripen slowly with great development of tannins and phenology. Dark Red in colour, this wine expresses lovely blue fruits with elegant spices and tannins that harmonise well with the pronounced acidity of the cooler vintage.
Origin:	Heathcote, Victoria,
Blend	Tempranillo 100%
Viticulture:	Vines planted in 2002. Vines spur-pruned and vertical shoot positioned to ensure fruit exposure and even ripening. Low yielding to ensure richly flavoured grapes.
Vintage:	Drought breaking year, cold winter and delayed budburst. Good soaking rains in November, January and February. Picked on March 21 st . Cropped at 2 Tonnes/acre.
Winemaking:	Fruit had 10% whole bunches with the balance destemmed and tipped into a small open fermenter, cold soaked for 4-5 days and natural "wild" yeast fermented. Plunged during cold soak, then 2 times daily during ferment. Basket pressed into French oak barriques (15% new) with natural malolactic fermentation. Matured for 12 months in barriques. The wine was racked on a new moon (twice) and bottled without fining or filtration.
Bottled:	May 2012
Alcohol:	13.5%
Ageing Potential:	Enjoy now, or cellar for 5-10 years