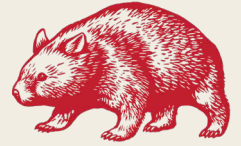


TEMPRANILLO



REGION:

South Australia

WINEMAKER:

Corey Ryan

ALCOHOL:

13.5%

WINEMAKING:

All the fruit was picked during the early morning to retain colour and flavour retention and then crushed and fermented for a period of up to 10 days. Following primary fermentation the wine was pressed off into a small parcel of new but mostly into older oak for malolactic fermentation and maturation where it was held for a period of 10 months prior to blending and bottling.

TASTING NOTE:

This exceptional South Australian Tempranillo, boasts refreshing and true-to-varietal characteristics, with enticing red berry aromas accented by hints of cherry and spice. The palate is soft, featuring bright acidity and a lingering finish.

LIGHT & ELEGANT

RICH & BOLD