



2009 Tempranillo

Regional Appellation	Plumpton, Victoria. Australia (Sunbury G.I.)
Grape Varieties	100% Tempranillo
Maturation	6 Months in New French Oak
Alcohol	14%
Cellaring Potential	Up to 5 years
Growing Season	An excellent growing season with extended Autumn ripening period. Hand shoot positioning was undertaken to ensure that the fruit was exposed to as much sunshine as possible, resulting in fully ripe fruit with intense and complex flavours.
Winemaking	The grapes were crushed and destemmed into stainless steel fermenters with SO₂ addition and inoculated with a proven clean fermenting yeast strain. Ferments were allowed to reach 30⁰ C+ in order to extract maximum colour and flavour.
ASSESSMENT	
Colour	Dense rich garnet.
Nose	The intense red berry fruit nose has blackcurrant overtones with well intergrated and supportive new oak adding complexity.
Palate	The medium bodied palate has juicy berry fruit with vanilan oak and a long elegant finish. A wine of complexity, personality and intrigue.