



TEMPRANILLO

Variety:

100% Tempranillo, also known as Tinta Roriz.

Vintage:

2016.

Appearance:

Ruby red in colour.

Aroma:

Sweet aromas of strawberries and red cherry.

Palate:

The bright fruit on the nose follows through on the palate with notes of strawberry, cranberry and raspberry, complemented by soft tannins. This easy-to-drink wine is perfect with an afternoon platter and was created to enjoy as a young, fresh red.

Food pairing:

A flavoursome lasagna or a platter of olives, charcuterie and grilled tapas.

Cellaring:

Enjoy now or until 2020.

Winemaking notes:

A small parcel of Tempranillo was selected early in the season to capture bright and fresh notes and was handled gently to keep the palate soft and avoid over-extracting phenolics. A short ferment of several days on skins was then transferred to mainly French oak and bottled within 10 months to capture the young and fresh fruit flavours.

Specifications:

Size: 750mL Alc/Vol: 13.5% Titratable Acidity: 6.5 g/L pH: 3.6

“Light and bright in style with soft tannins, this easy to drink red is full of red cherry, strawberry, fresh herbs and is perfect with antipasto or a casual pasta night. It’s known in our vineyard as the Portuguese ‘Tinta Roriz’, however Tempranillo is the popular Spanish name for this wonderfully versatile variety.”

Wendy Killeen, CEO