

The serious stuff:

Tempranillo & Viognier from 24 year old vines grown at 220m altitude on north facing slopes of the Ferguson Valley in the Geographe region in South Western Australia.

Picked on March 18th & 23rd 2020 at ~ 14 Baumé. The Tempranillo was machine harvested and the Viognier was hand harvested. The wine was pressed with 10% whole bunches and left on skins for 8 days. Inoculated with Clos yeast. Fermentation was in conventional small open stainless steel vessels with regular pump over, followed by 22 months maturation in seasoned 1 year + French oak hogsheads. A 2% highlight addition of lees worked, barrel matured Viognier adding aromatics, texture and polish was added prior to bottling on 10th January 2021.

Composition:	Tempranillo 98%, Viognier 2%
Tempranillo Clone:	Requiem
Harvest:	March 2020
Maturation:	22 months in French oak
Bottled:	January 2021
Alcohol:	14.0% vol
pH:	3.58
TA:	5.71 g/L
VA:	0.43 g/L
RS:	0.64 g/L



But, what does it taste like?

The Gringo with the dry wit and brooding stare flirting openly with a splash of sexy Viognier; the life of the party.

Rusty on one side, shiny on the flip side.



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