

PLACE

Old Jarvie Vineyard, Rifle Range Road, McLaren Vale. Growers Ian and Ann Leask, Richard and Malcolm Leask. The Tempranillo (3.2 hectares) was established in 2010, and clones are D5V12/13. It is hand spur pruned, two-wire vertical, single cordon. Geology sub region is Kurrajong landslide, Talus Slope, Kurrajong Formation. The soil here is reddish brown clay with breccia containing quartzite and siltstone from the nearby westerly sloping foothills. This site is 170m above sea level, higher rainfall than average for the region, and has mid to late season ripening characteristics.

VITICULTURE

2018 Winter rainfall was close to average, and we had good soil moisture leading into Spring. We had a slower start to the season in Spring, with budburst later than normal. Spring time rainfall was then lower than average, it was warmer, and we also had a very damaging storm in late Spring, overall these factors resulting in a lower yield expectation. The challenges continued in Summer, with hot conditions, 24 days over 35 degrees Celsius, including our hottest day on record on January 24. Disease pressure was very low as a result, while the need for careful water application was very important.

SENSORY

COLOUR: Bright purple with purple hue.

AROMA: Breakfast tea, black cherry, star anise, cola.

PALATE: Dark forest berries, cooling and inviting. Super juicy and delicious! Dash of clove / cinnamon spice, nice glide and choc-cherry ripe fruitiness carries the wine forward. There is some good depth of brown earth and fine grained tannin on the finish, a little bit on the wild side.

◆ **VEGAN FRIENDLY WINE** ◆

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2019

TEMPRANILLO

McLAREN VALE, S.A.

100% Single Vineyard Tempranillo

Harvest was dry, picking was compressed, the fruit was good quality but not much of it! Our late season Mediterranean varieties fared very well, with much better balance and good yield. One of the hardest vintages in living memory, brought the best out of our farming experience and team work.

WINEMAKING

Fruit was handpicked and delivered to the winery on March 14 and March 22, batches kept separate, gently de-stemmed and crushed, a cold soak taking place for 5 days on the second picking. We used 10% whole bunch in each of the ferments, open fermentation followed for 8-10 days, then 4 days fermentation post maceration, gentle pressing, dug out the skins and combined parcels in tank, then finally transferred to 3-4 year old French hogsheads for 5 months. Screen filtration was used and no fining, a vegan friendly wine. Bottling completing the process on September 27 and sealed under Stelvin screw cap.

FOOD MATCH

Mexican is a great match for Tempranillo, mix it up with different types of soft shell Tortillas filled with prawns or pork with tomato salsa, goats cheese, fresh leaves, squeeze of lime, hot sauce. Or, chargrill some Chorizo and Haloumi on the BBQ and eat straight off with a glass in hand.

CELLARING

Drink up until 2025, but really, don't wait that long.

WINE ANALYSIS

Alcohol 14.0% ~ pH 3.6 ~ Total acidity 5.9 g/L