

Q05

Tempranillo / 2021
Ferguson Valley
Western Australia

COLOUR

Vibrant purple.

NOSE

Bright, juicy aromas of red fruits, ripe plum and savoury spice.

PALATE

Bright, juicy aromas of red fruits, ripe plum and savoury spice.

WINEMAKING

Fermented in open fermenters for five days before being pressed to tank. Malolactic fermentation was completed in tank before being run to oak for maturation.

FOOD PAIRING

Tempranillo is an easy wine to pair with food thanks to its strong earthy and savory notes. The wine is particularly good when paired with grilled meats and vegetables, as well as smoked foods. The wine is an ideal companion to Mexican food: tacos, nachos, burritos, and chili all go very well with Tempranillo.

VINTAGE NOTES

A dry winter and mild spring were followed by a warm but mild growing season.



QUICK NOTES

VINTAGE

2021

WINEMAKER

Adair Davies

GRAPE VARIETY

100% Tempranillo

BOTTLED

June 2022

GROWING AREA

Ferguson Valley

ALC %/VOL

14.8 % v/v

TITRATABLE

ACIDITY

5.81 g/l

PH

3.99

CELLAR POTENTIAL

5 years

OAK

French

MATURATION

3 months

