

# NANNUP ESTATE

## FIRETOWER

TEMPRANILLO ROSÉ

2023

### TASTING NOTES

Brilliant salmon pink with a golden hue. Vibrant aromas of summer berries, rose petals, and cranberry. Elegant textural elements support the juicy palate while the crisp, natural acidity drives the long, savoury finish.

### WINEMAKING

Tempranillo grapes set on skins in the press to extract fruit flavours and aromas from the ripe skins before pressing. The pressed juice was cold settled then racked to 15% older French oak barrels and the rest to stainless steel tank for fermentation. Post fermentation the wine stayed on lees for three months to gain texture and complexity. The wine was blended, fined, filtered, and then bottled.

### FOOD PAIRING

Fish and seafood paella or a roast beef salad

### VINTAGE NOTES

Overall, a season exemplified by ideal dry summer conditions with an absence of prolonged heat spikes or weather extremes. Low disease pressure led into a mild season with a long and steady ripening period. Winter was cold with sufficient rain to recharge ground water and cold enough to send vines into complete dormancy. Spring started with cold but predominantly dry conditions resulting in budburst being up to three weeks later than usual, particularly in white wines. Mainly fine weather resulted in extended flowering period and good fruit set, resulting in solid yields. Summer was warm and dry with an absence of summer rain, which saw vines catching up and veraison only one to two weeks behind average. This created the perfect lead into harvest with whites starting late February. Relatively cooler conditions saw reds retain good acid structure and even ripening and at Nannup Estate, all varieties were off the vines by 3 April.

### QUICK NOTES

VINTAGE 2023

WINEMAKER Ryan Aggiss

GRAPE VARIETY Tempranillo 86%,  
Merlot 9%, Sauvignon Blanc 5%

BOTTLED July 2023

GROWING AREA Nannup

ALC %/VOL 11.9 % v/v

STANDARD DRINKS 7.1

CELLAR POTENTIAL N/A

OAK French 15%

MATURATION 3 months

