

NANNUP ESTATE

ROLLING HILLS

TEMPRANILLO 2020
NANNUP | WESTERN AUSTRALIA

TASTING NOTES

Dusted cherry, wet leather, and dried leaf. Savoury, bright and firm textured length.

WINEMAKING

Grapes were picked at optimal ripeness, crushed into stainless steel fermenters for alcohol fermentation. The wine was matured with French Oak for 8 months. It was fined and filtered before bottling.

FOOD PAIRING

Homemade pizza, venison ribs or spaghetti bolognaise.

VINTAGE NOTES

The lead up to vintage 2020 saw above average winter rainfall and above average temperatures leading into Spring lead to good conditions for budburst and flowering. Balanced canopies developed with the consistent temperatures throughout the last month of 2019. These ideal weather conditions, along with low bunch numbers and an early season allowed all varieties to reach optimum sugar levels, balanced flavour profiles and perfect tannin ripeness. An outstanding vintage for Chardonnay and Sav Blanc, while the reds are displaying wonderful balance of intense varietal flavour and approachable tannins.

QUICK NOTES

VINTAGE 2020

WINEMAKERS Ryan Aggiss

GRAPE VARIETY Tempranillo

BOTTLED November 2020

GROWING AREA Nannup

ALC %/VOL 13.5% v/v

TITRITABLE ACIDITY 5.9 g/l

PH 3.68

CELLAR POTENTIAL 3- 8 years

OAK Seasoned French

MATURATION 8 months

