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Certified organic
and biodynamic
Low preservative
Vegan friendly

Luna Temprana Tempranillo McLaren Vale 2023



At Gemtree we farm our estate vineyards organically and biodynamically. This philosophy rewards us with fruit full of flavour and purity; these are the gems from which we craft our fine wines.

Luna Temprana Tempranillo

Since planting Tempranillo at Gemtree in 1999 we have been experimenting with making different styles to showcase the region and our biodynamic philosophy. Luna Temprana is a fresh and fruity joven style of Tempranillo. We take a hands-off approach to winemaking, allowing the flavours developed in the vineyard to shine. The Tempranillo grapes are hand-picked, cooled and left to sit on skins for seven days. The grapes are lightly pressed, and using the free run juice only, fermentation was held at 20 degrees to retain all the varietal definition we tasted in the vineyard.

Tasting note

This Tempranillo has a bright ruby red colour with purple hues and enticing aromas of raspberry and cherry cola. A vibrant and aromatic style, with flavours of red cherry and hedgerow berries with a hint of cocoa. Our Luna Temprana is round and full, finishing with fine powdery tannins.

Varietal—100% Tempranillo
Alcohol/Volume—14%
pH—3.6
Titratable Acid—5.8g/L
Residual Sugar—0.94g/L

Tempranillo is a versatile wine that pairs beautifully with a variety of dishes, including gourmet pizza, dishes with tomato-based sauces, Mexican tacos, nachos, and of course a Spanish paella.

Drink now - 2026

