

# 2012 TRINCADEIRA BAROSSA VALLEY

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Trincadeira originates in the north of Portugal. Under the synonyms Black Alicante, Black Portugal and Tinta Amarela it was one of the earliest varieties planted in South Australia. Records show William Trimmer had plantings at Laffer’s Triangle vineyard and wine cellar in the Marion district, just a few kilometres from our winery, in 1862. With an abundance of new varieties and its personality better suited to modern viticulture, the plantings of Trincadeira never reached that of today’s common varieties.

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## REGION

With over 160 years of continuous winemaking, the Barossa Valley is one of the best known wine making regions in the world. The climate is warm with low rainfall, producing flavourful wines that exhibit both depth and complexity.

## VINTAGE

A warm end to winter led to early budburst, but below average temperatures in spring slowed down fruit development. Cooler temperatures persisted through December and into January contributing to small bunches with fewer berries. Temperatures rose in late January assisting with ripening and persisted through harvest. Reds exude brilliant colour with great varietal expression.

## VARIETY

Originating from the north of Portugal, Trincadeira can be a temperamental variety. Suited to warmer regions with dry growing conditions it is perfectly suited to the Barossa Valley where it produces wines with vibrant flavours and complexity.

## VINIFICATION

Harvested at optimal ripeness the fruit was crushed and fermented in small batch fermenters. Gentle maceration and six days on skins created the ideal balance of flavour, tannin and colour before pressing. The ferment was allowed to settle before being transferred to one third new 650L Portuguese pipes and puncheon oak barrels. After 15 months maturation, the wine was blended then bottled with minimal filtration.

## TASTING COMMENTS

Ruby red in colour the nose is savoury with a hint of freshly ground cardamom pod and lifted spice. Pleasantly complex in the mouth, the medium bodied palate provides lots of interest. Savoury characters intermingle with bitter sweet red fruits, spice, bay leaf, dust and tar. Soft, well balanced tannins help lengthen the palate for a refined finish.

## CELLARING

Drink now or cellar for 10 years

## FOOD PAIRING

Caramelised onion and baby spinach pizza

## ALC/VOL

13%

