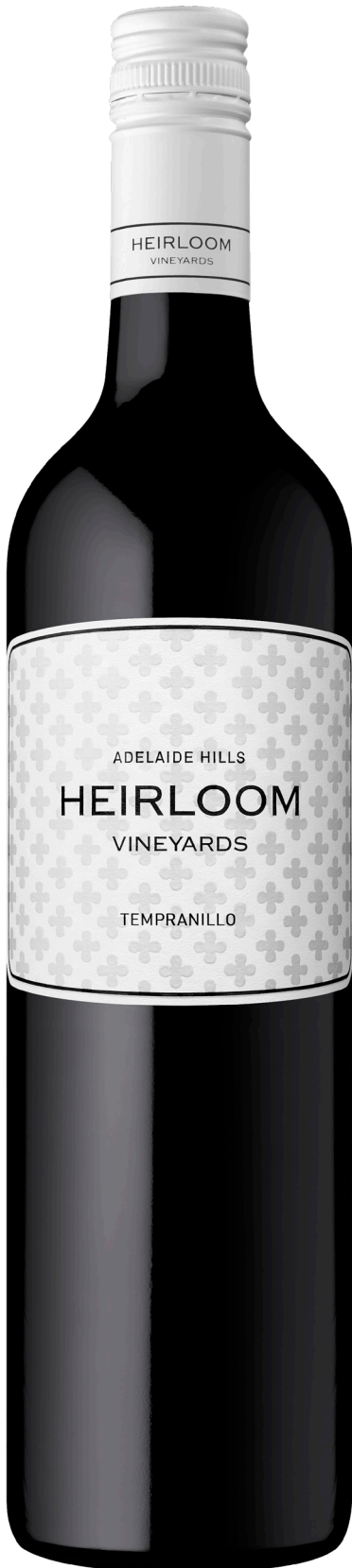


HEIRLOOM

VINEYARDS

EST. 2004 AUSTRALIA



2022 ADELAIDE HILLS TEMPRANILLO

Heirloom Vineyards was conceived in vintage 2000, when a young winemaking student caught the eye of a silly old wine judge. A love story ensued inspired by two vows: To preserve the best of tradition, the old world of wine and our unique old vineyards and to champion the best clones of each variety planted in the most appropriate sites embracing the principals of organic and biodynamic farming. Seven long vintages of trial and error passed before Heirloom Vineyards could make a wine that was fine enough to pass on to future generations. That is this wine.

This Heirloom Vineyards Tempranillo was made from our best Adelaide Hills Vineyard in Birdwood whose manicured old vines embody the very best in cutting edge, but old school viticulture and winemaking. Hand tended vines, sorted bunch by bunch with 30% whole bunches, naturally open fermented, basket-pressed and stored in well seasoned French oak barriques from bespoke coopers for 9 months before bottling.

OUR WINE NOTES

Tempranillo can be a simple sip or a symphony of the senses, a moment of pleasure or an eternity of contemplation. Only the poet can know, so stop thinking and surrender.

COLOUR

Purple-black with a clear rim-edge. Bright and vivid.

AROMA

Red berries of late Summer, rosewater, geranium, and violet flowers. The aromatics are primary, with very little if only understated oak odours in the back stalls. Herbs both fresh and dried, and some wild strawberries. Here is a just-ripe and savoury aromatic profile, that hints rather than screams, but is nevertheless unmissable.

PALATE

Clean and bright flavours of black and dark berries, and the creamy palate texture of gently ripe, cool-climate tempranillo grapes. Yet the palate's true signature is the soon-felt linear acidity, which drives the wine through your mouth. The finish is pure harmony: the blackberry fruits and the plush texture underscored by pillowy and present tannins meld before the fresh and clean end of a living red wine. Too easy to drink thoughtlessly and too good to not take time over.

OVERALL

Tempranillo does call back to its primaeval home, that being the Iberian Peninsula. As such a robust hard-fleshed fish stew cooked with smoked pimenton and a bare knife-point of dried chilli - and too much garlic - would suit the wine well. Perhaps chorizo and chickpeas added, too. Tempranillo is that sort of red wine. As unconventional as a Spanish anarchist.

Alcohol 14.0% (8.3 Standard Drinks)

WINEMAKERS Elena Brooks & Alexandra Haselich

heirloomvineyards.com.au