



NASHWAUK

## 2012 Nashwauk Tempranillo

**Grape Variety:** 100% Tempranillo

**Vineyard Soils:** Black cracking clay, quartz over decayed ironstone

**Vine Age:** Tempranillo planted 2000

**GI – McLaren Vale, Seaview**

### **Summary:**

The Tempranillo on the Nashwauk vineyard was planted in 2000 and the block sits atop a hill, exposed to the south west weather, it thrives in the harsh conditions. The total acreage of Tempranillo is 1.5 hectares.

### **Vinification:**

Fruit was handpicked in the 10th of February 2012 Following ferment the Tempranillo was kept on its skins for 10 days to enhance this varieties natural savoury quality. It was then matured for 24 months in 2 and 3 year old French barriques to support structure and tannin. No fining or filtration.

**ALC** 14.5%

### **Tasting Note:**

**Colour:** Dark Cherry.

**Nose:** Exotic spices that smell like a Moroccan spice market – cloves and star anise.

**Palate:** The palate is solid and focussed with black cherry, liquorice and sarsaparilla. Lovely savoury earthy undertones. Fine tannins provide a stylish finish.

**Notes:** Tempranillo is a wine that is best enjoyed with food – in particular food with some fat content – like sausage and cured meats / cheeses / Spanish tapas. Medium term cellaring up to 8 years.

