



NASHWAUK

2013 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 12th of February 2013. Fermented in open fermenters for 10 days to enhance this varieties natural savoury quality. During this time the ferment was hand plunged as needed, after gentle pressing it was then matured for 30 months in 2 and 3 year old French barriques to support structure and tannin. No fining or filtration.

ALC 15% **Ph.** 3.93 **TA** 6.73g/l

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 hints of tobacco, cinnamon, nutmeg and lovely black fruits with 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.

