



NASHWAUK

2010 Nashwauk Tempranillo

Grape Variety: 100% Tempranillo

Vine Age: Tempranillo planted in 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 soil is lean and bony. The total acreage of Tempranillo is 1.5 hectares.

Vinification:

Fruit was handpicked in the first week of February. Following ferment the Tempranillo was kept on its skins for 12 days to enhance this varieties natural savoury quality. It was then matured in one and two year old French barriques to support structure and tannin for 12 months. No fining or filtration.

ALC 14%

Tasting Note:

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

Palate: Medium bodied, juicy palate, dark fruits mingle with savoury, earthy notes, fragrant.

Note: Estate Grown - 280 six packs produced only.

