



NASHWAUK

## 2014 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 on the 6th of February 2014. Fermented in open fermenters for 7 days to enhance this varieties natural savoury quality. During this time the ferment was hand plunged and pumped over as needed, after gentle pressing it was then matured for 26 months in 2 and 3 year old French barriques to support structure and tannin. No fining or filtration.

**ALC** 14.5%      **Ph.** 3.73      **TA** 6.17

### **Tasting Note:**

**Colour:** Dark Cherry.

**Nose:** Red Cherry and Dried Fig

**Palate:** The wine produced is showing good fruit concentration with layers of cranberries, black currant and blueberries with savoury tones on the back of the pallet.

**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.

