



Kings of Prohibition

TEMPRANILLO

REGION Hilltops, NSW

VINEYARD The fruit for the Tempranillo was carefully selected from vineyards in the Hilltops region near Young.

TASTING NOTE The complex bouquet gives images of fresh red fruits, sweet spiciness, and cedar oak. On the palate the senses will continue to be excited by the fruit flavours that are held together with fine seductive velvety tannins.

SUGGESTED CUISINE Tempura zucchini flowers and Roast Chicken with parsnip mash and asparagus.

WINEMAKING Hand harvested grapes were delivered to the Calabria winery, based in the Riverina where they were then fermented in traditional open fermenters. Nearing the end of ferment the grapes were pressed in a bag press and put into French Oak Barriques and Hogsheads for a minimum of 12 months. The Tempranillo was gently racked, stabilized and bottled with minimal filtration.

SEASON A wet harvest season resulted in lush and healthy vines & fruit

WINE ANALYSIS Alc/Vol: 14.0% | pH: 3.6 | ta: 6.2g/L
Specific Gravity 0.997 | Residual Sugar: 13.5g/l

CELLARING Delicious crinking now but will cellar well over 2 years.

