



1507 Melton Highway
Rockbank, Victoria 3335
Ph: (03) 9747 1444
Fax: (03) 9747 1481

TASTING NOTES

Tempranillo/Grenache/Mourvedre 2006

Summary:

Plum red in colour, this 'TGM' is a fruit driven red wine made for drinking over the next few years with full flavoured Mediterranean foods and exuberant company. Brimming with dark forest berry fruits and a touch of spice and earth, it is a wine that is dangerously easy to drink.

Details:

This wine is inspired by the young gluggable wines from the Rioja region in north-eastern Spain. It is a blend of Tempranillo (lifted red berry spiciness), Grenache (juicy raspberry), and Mourvedre (brooding dusty dark berries). It is a spicy, delicious wine that is designed for drinking over the next few years with full flavoured Mediterranean foods and exuberant company.

The nose is redolent of forest berries, particularly raspberry and blueberry, dusted with warming spice. The palate is brimming with soft juicy blueberries, spice and lemon pip, with just a touch of gamey charcuterie. The finish is clean and satisfying, leaving you wanting more. A well balanced wine that is great to drink on its own, but really show its best when accompanied by suitably boisterous eating.

Food Matches:

Spicy cured meats, roast pork, cotechino or chorizo sausage.

Origin: Heathcote and Pyrenees, Victoria.

Blend: A blend of 43% Tempranillo, 43% Grenache to add richness, and 14% Mourvedre (grown in the Pyrenees).

Viticulture: Tempranillo and Grenache vines planted in 2001. Vines spur-pruned and vertical shoot positioned to ensure fruit exposure and even ripening.

Vintage: Another dry spring resulting in low soil moisture levels hence low crops produced in our Heathcote vineyard. Summer started hot and dry with excellent conditions for flowering then ripening of the grapes took place several weeks early.

Winemaking: Our grapes were crushed and pumped into open fermenters and inoculated with selected yeast strains. Ferments were plunged 3-4 times daily to gently extract colour and flavour. At the end of fermentation, the resulting wine was pressed and transferred to French oak barriques. After one racking during the year, the wine was blended, given a light fining and filtered ready for bottling.

Bottled: June 2007

Alcohol: 15%

Egg products used to produce this wine and traces may remain
Contains sulphites

Ageing Potential: Enjoy now, or cellar for 3-5 years