



2003 10X Tempranillo

The Vineyard... An early vintage. An extended wet flowering period reduced potential yields. Warm, dry conditions over summer and low disease pressure allowed the fruit to ripen well. Some vignerons believe this to be an exceptional vintage.

Brix::pH::TA 23.2° (12.9° Baumé) :: 3.26 :: 8.2 g/l
 Vineyards::Clones Wallis :: CL770, D8V12
 Harvest date 23 April 2003
 Yield 1.9 tonnes/ha (0.8 t/acre, ~11.4hl/ha)

The Winery... Winemakers :: Richard McIntyre
 Winemaking Macerated for 5 days pre-ferment. The wine was pressed and juice placed into 33% new French oak barriques. 100% MLF in barrel and, after 15 months in oak and tank, was lightly fined and bottled unfiltered.

Alcohol 13.5% (8.0 standard drinks/750ml bottle)
 Residual sugar Dry
 Malolactic 100%
 Aging::Oak 15 months :: 33% new French oak
 Production Bottled 30 July 2004 :: Cork
 Finished pH::TA n/a :: n/a

The Tasting Room... Release Date :: April 2005

Tasting notes This is our first Tempranillo with only just over 300 bottles made. Intense, spicy dark fruit characters give way to subtle tannins and excellent length.
 Food::Temperature Serve at 13–16°C.
 Best drinking 2005-2009