

PAUL CONTI

Tuart Vineyards **Tempranillo** **2009**



- VINEYARD:** Tempranillo fruit is sourced from two vineyards – our own Tuart Vineyards, Carabooda and Tony Mann’s vineyard, Swan Valley.
- HARVEST:** Perfect weather conditions in 2009 meant fruit was hand-harvested in early March. We look for ripe sweet tannins in the fruit.
- WINEMAKING:** Fermented in small open-top fermentation tanks with natural yeast and plunged four times a day at moderate temperatures to extract maximum colour and flavour. Gentle basket- pressing followed before maturation in seasoned and French oak for eight months, plus a 10 per cent addition of cabernet sauvignon to add berry lift.
- NOSE:** Moderate intensity with hints of dark cherry and spice.
- PALATE:** Medium-bodied with savoury long tannins on the finish.
- FOOD:** Best served with spicy chorizo sausage, rich paella or char-grilled baby octopus.
- CELLARING:** This medium-bodied red is best enjoyed in the short to medium term.

Technical Notes:

- Variety:** 90% tempranillo & 10% cabernet sauvignon
- Region:** Swan & Swan Coastal
- Vineyard:** Mann Vineyard, Swan Valley & estate-grown Tuart Vineyards, Carabooda
- Harvest:** Early March 2009
- Bottled:** January 2010
- Optimum Year:** 2011
- Alcohol:** 14.0%
- T/A:** 6.0g/L
- pH:** 3.74
- Oak Treatment:** Seasoned French oak for 8 months