

PAUL CONTI

The Tuarts Tempranillo 2007



VINEYARD: Tempranillo fruit is sourced from two vineyards – The Tuarts and Tony Mann, Swan Valley.

HARVEST: Perfect weather conditions in 2007 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. Hand plunged four times a day at moderate temperatures to extract maximum colour and flavour. Gentle basket- pressing before maturation in seasoned and French oak for 8 months.

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 drunk in the short to medium term.

Technical Notes:

Variety:	100% Tempranillo	Region:	Swan Coastal
	Mann Vineyard, Swan Valley	Harvest:	Early March 2007
Bottled:	January 2008	Optimum Year:	2009
Alcohol:	14.0%	pH:	3.67
T/A:	6.25g/L	Oak Treatment:	Seasoned French oak for 8 months