

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% cab sauv	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%	pH:	3.74
T/A:	6.0g/L	Oak Treatment:	Seasoned French oak for 8 months