

PAUL CONTI



Tempranillo 2015

- VINEYARD:** The 2015 Tempranillo is made from a stunning vineyard which is also one of the highest in the Blackwood Valley region. With its warm dry summer days and cooling evening gully breezes, together with rich gravelly soils, Blackwood Valley is ideal for growing this Spanish variety.
- WINEMAKING:** Following fermentation, this wine spent a short time in seasoned American oak which has added some sweet vanillin characters to this medium-bodied style.
- NOSE:** Moderate intensity with hints of dark cherry and spice.
- PALATE:** Some dark cherry and all-spice flavours are evident on the palate and the blending of a small amount of malbec provides some added softness.
- 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:	Tempranillo
Bottled:	June 2016
Optimum Year:	2017
Alcohol:	14.5%
T/A:	6.1
pH:	3.56
Oak Treatment:	4 months in seasoned American oak