

ANGUSTUM



2009 TEMPRANILLO - SWAN HILL

VITICULTURE

Viticulturist: Colin Free

The Lake Boga region of Swan Hill experienced a prolonged warm and dry growing and ripening season in 2009, resulting in small berries and low yields. As a result all varieties slowly reached full maturity, developing intense and complex flavours during the near perfect conditions.

Tempranillo excelled in the extended warm and dry conditions of 2009. Ripening slowly over the summer months the moderate crop of medium sized berries was left until full flavour maturity was reached with the slightest signs of berry puckering visible, at which time fruit flavours had peaked in both intensity and complexity.

WINEMAKING

Winemaker: Peter Flewellyn

The deeply coloured Tempranillo grapes were partially crushed to small batch open fermenters where a range of winemaking techniques were implemented. Extended pre and post fermentation maceration ensured complete extraction of the abundant ripe grape tannins while a percentage of barrel fermentation adds an additional element of complexity. Pressed to French oak barriques the wines remained on lees over winter completing malo-lactic fermentation with the arrival of the warm spring weather.

Concentrated ripe Tempranillo characters are displayed with both elegance and intensity. Ripe red fruit flavours with subtle hints of black fruits and herbal complexity are displayed with integrated French oak characters adding depth and further length to the silky fruit tannins that linger with intensity. A wine that evolves in the glass, this wine will continue to reward careful cellaring for 5-7 years.

ANALYSIS

Alcohol:	14.5%
pH:	3.67
Total acid:	6.1 g/L Tartaric
Residual sugar:	0.72 g/L

PACKAGING

Bottle size:	750ml	Bottle barcode:	9342895000293
Closure type:	Screw Cap		
Bottle:	Premium Claret		
Carton size:	6 x 750ml Stand up		

