



Landaire

TEMPRANILLO - 2015

HARVEST

Tempranillo fruit was hand harvested on the 23rd February 2015 from our Glendon Vineyard in Padthaway.

WINEMAKING

24% of the ferment was left as whole bunches with stalks and the balance destemmed and crushed and placed on top of the whole bunches. Fermentation was for 7 days using BM4x4 yeast. 1000L was matured in new Mercurey Puncheons while the rest of the blend remained in tank and in used oak. Bottled September 2015.

CHARACTER

Mid red with bright purple tint. Complex nose of whole bunch perfumed red berry fruits, spice, white pepper and a touch of charry oak. Medium bodied with bright floral and red berry fruit with a lingering spice/pepper finish. Fruity and fresh with fine tannins.

ALCOHOL

13,5% alc/vol

AWARDS

THE ADELAIDE REVIEW HOT 100 - 2016/17

DOUBLE GOLD MEDAL - China Wine & Spirits Awards (best value) 2016

SILVER MEDAL - Australian National Single Vineyard Wine Show 2016

SILVER MEDAL - International Wine and Spirit Competition 2016

