

CRAFTED IN THE BAROSSA SINCE 1979.

2017 HILL & VALLEY TEMPRANILLO

Our Hill & Valley wines showcase the great diversity of the regions surrounding the winery. From the cooler Adelaide Hills to the elevated Eden Valley vineyards to those situated on the Barossa Valley floor, these ancient soils provide the base for great wines that speak of their origins.

Tempranillo is a Spanish red grape variety that plays the major role in the great red wines of Rioja and Ribera del Duero in northern Spain. There are similarities between these two famous Spanish regions and the Barossa and it seems as if Tempranillo has found another natural home on the Barossa floor. It produces deeply coloured, richly flavoured red wines that are great served with food.



Winemaker's Note	Medium intensity ruby red in colour with a bright crimson edge. This wine has aromas of dark plum and cherry chocolate, with delicate vanilla and cinnamon spice notes. The palate is medium bodied with a subtle mid-palate texture, displaying bright cherry and blueberry fruit intensity and lovely tannins that enhance the vibrancy and length of flavour.
Vintage	The 2017 vintage began after a long wet Winter, resulting in wet soils and a cooler than average Spring, leading to the vines growing slowly but healthily. March saw the beginning of an Indian Summer, which was perfect for consistent ripening, colour development and good natural acidity.
Vineyards	Sourced from the Rosenzweig vineyard in Light Pass.
Winemaking & Barrel Ageing	The wine was fermented on skins for 10 days and then aged in old neutral 300L French oak hogsheads for 12 months prior to bottling.
Enjoy	Ideal with spicy, rich food. Delightful with Chorizo sausages, a hearty beef casserole or charcoal grilled corn.
Analysis	Alc/Vol 14.5% TA 5.78g/L pH 3.68 RS 0.39g/L*



Nigel Westblade, Chief Winemaker

