

YEARS OF DROUGHT LED US TO SEARCH FOR A VARIETY SUITED TO THESE TOUGH GROWING CONDITIONS AND TO OUR UNIQUE COASTAL LOCATION ON THE SOUTHERN FLEURIEU PENINSULA. THIS ROBUST AND RACY SPANISH VARIETY HAS TAKEN TO ITS NEW SEASIDE HOME, PRODUCING A RICHLY FLAVOURED, COMPLEX, EXCITING AND EARLY-DRINKING STYLE OF RED.

OUR TEMPRANILLO WAS A REBEL FROM INCEPTION – IT WAS BORN FROM GRAFTED SAUVIGNON BLANC. WE DIDN'T HAVE BIG EXPECTATIONS FROM OUR FIRST VINTAGE IN 2010 – MAYBE A TON TO PLAY AROUND WITH... SO WE LEFT THE BLOCK TO ITS OWN DEVICES, ALLOWING IT TO GROW UNTRAINED AND UNTAMED.

TEMPRANILLO BUNCHES ARE ENORMOUS AND HEAVY. THE UNUSUALLY HUGE, THICK-SKINNED GRAPES HANG LIKE BAGS OF JUMBO BLACK GOBSTOPPERS ALONG THE VINE ROWS. HANDPICKING TEMPRANILLO IS TIME-CONSUMING AS THE BUCKETS FILL FASTER THAN THEY CAN BE COLLECTED, EMPTIED AND RETURNED TO THE PICKERS. WHAT DIDN'T FIT ONTO THE TRUCK WAS LEFT ON THE VINES AND ENJOYED BY OUR RESIDENT BIRDS, POSSUMS, ROOS, AND BY US WITH OUR MUESLI.

DUE TO NATURALLY LOW ACIDITY, TEMPRANILLO IS OFTEN BLENDED WITH OTHER VARIETIES IN ITS HOMETLAND OF SPAIN TO MAKE THE FAMOUS WINES OF RIOJA. IT IS ALSO OFTEN ADJUSTED IN THE WINERY TO CONFORM TO THE USUAL TECHNICAL PARAMETERS OF OTHER RED WINES, AS IT OFTEN APPEARS DECEPTIVELY UNBALANCED IN COMPARISON. NOT SO WITH OURS – ALTHOUGH THE WINEMAKING STATS WERE INDEED NON-CONFORMIST, OUR EXPERIENCED WINEMAKER IS FAMILIAR WITH THE REBELLIOUS NATURE OF TEMP AND ENCOURAGED ITS WICKED BEHAVIOR WITH A MINIMAL INTERVENTION STRATEGY.

THE RESULT WAS AN “AWESOME TEMP” (ALSO KNOWN AT THE WINERY AS F.A.T. – AN ACRONYM FOR EXACTLY HOW AWESOME). IT WAS A SURPRISE THAT THIS FERAL LITTLE BLOCK OF VINES, OUR ‘PLAY THING’, TURNED OUT TO BE SUCH A CRACKER OF A WINE. OUR STRATEGY HASN'T CHANGED FOR SUBSEQUENT VINTAGES AND THE TEMP STILL RUNS WILD.

THIS WINE IS COMPLEX, DARK AND BROODING, PLUMP WITH RICH FRUIT FLAVOUR AND GARNISHED WITH HERB AND EARTHY CHARACTERS.

“LIKE PINOT NOIR ON STEROIDS” (ACCORDING TO OUR WINEMAKER) – WHICH IS NOT A STRETCH. TEMPRANILLO IS BELIEVED TO BE THE GENETIC OFFSPRING OF PINOT NOIR AND INTRODUCED TO SPAIN BY FRENCH MONKS.



TECHNICAL INFORMATION – 2013 TEMPRANILLO

Winemaker:	Mike Brown	Viticulturalist:	Mike Brister
Alcohol:	14.5 % alc by vol	Acres:	Approx 8.0
Total Acidity:	3.8 g/L pH: 6.4	Elevation:	20 m above sea-level
Oak:	6 months - French barriques	Soil Type:	Alluvial- Sandy Loam/Schist/Ironstone
Production:	Limited – < 300 cases produced	Cellaring:	Why would you? – Drink it NOW!