

2016 TEMPRANILLO



HARE'S CHASE



Technical Notes:

Winemaker:	Jason Barrette
Varietal:	100% Tempranillo
Region:	Marananga Barossa Valley
Alcohol:	13.6% alc/vol
pH:	3.71
TA:	5.7g/L
Residual Sugar:	0.1g/L
Bottled:	10 December 2018

Vintage Conditions:

The 2016 growing season started with a warm, dry Spring with overall good conditions for flowering and fruit set. Summer temperatures were 2-5C warmer than average with rainfall in December down 83%. A mild January ensured slow flavour development, whilst retaining good grape acidity. Late January rains slowed down maturation with subsequent March rain pushing out picking dates. Overall 2016 is seen as an exceptional vintage for red grape varieties.

Vineyard Selection:

The Hare's Chase Barossa Valley Tempranillo is sourced from our 1.2-hectare estate grown grape vines planted in 2006.

Winemaking:

Grapes were picked at optimal ripeness in accordance with the winemakers' specifications. The Tempranillo was destemmed and fermented in small batches with hand plunging three times daily. After fermentation wine was pressed with free-run and pressings wine matured separately in old American oak hogsheads for 20 months before careful barrel selection and blending.

Tasting Evaluation:

Colour: Dark garnet core with a ruby rim

Aroma: Wafts of dried fig and cranberry, subtle hints of rosemary, mocha, cured meats, tea smoked duck with touch of cedar oak spice.

Palate: Delicate flavours of cherry, cranberry, red apple skin and Asian five spice immediately come to the fore. As the wine warms in the glass savoury oak notes appear enveloped with dusty tannins. Acidity provides freshness and focus.

A perfect accompaniment for a wide range of savoury cuisines.

