Audrey Wilkinson.

SINCE 1866

Tempranillo

Vintage Conditions

The 2019 vintage will be regarded as a great vintage in the Hunter Valley. A dry winter was followed by good rainfall in spring and summer which set the vines up with healthy canopies. The ripening period was consistently warm and dry which resulted in yields that were slightly down but quality was very high. The white and red wines are full of flavour and will be highly sought after

Winemakers Notes

This wine has been produced from Tempranillo grapes picked in late February from our Audrey Wilkinson Vineyard. The grapes were crushed and destemmed with cold soaking for 5 days. Primary fermentation took place for 10 days in 7-tonne stainless steel fermenters. The wine was then pressed and put to French oak puncheons where maturation took place for 8 months. The wine was then blended, sterile filtered and bottled.

Tasting Notes

Colour

Crimson red colour with bright violet hues.

Bouquet

Lifted aromas of cherries and red currant fruits with subtle spice.

Palate

Medium-bodied, with a bright and juicy palate of cherries and red currants with hints of savoury spice and soft tannins.

Vintage

2019

Region

Hunter Valley

Cellaring

Enjoy now up to 7 years.

Tech Data

Alc.	13.5%
TA	5.7 g/L
pH	3.52

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