



Audrey Wilkinson.

SINCE 1866



Tempranillo

Vintage Conditions

The 2017 vintage will be regarded as a great Hunter Valley vintage, with ideal warm growing conditions leading up to vintage. After some spring and early summer rains, the vines were healthy and had plenty of foliage. Very dry and hot summer conditions with temperatures over 40 degrees meant the tannin and flavour profile of the fruit was allowed to fully mature. The 2017 white and red wines will be full of flavour and 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 1 week. Primary fermentation took place for 10 days in 7-tonne stainless steel fermenters. The wine was then pressed and put to a mixture of small & large, French oak barrels where maturation took place for 7 months. The wine was then racked, 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 currant flavours. The palate also has hints of savoury spice and soft tannins.

Vintage

2017

Region

Hunter Valley

Cellaring

Enjoy now - 7 years.

Tech Data

Alc. 13.5%
TA 6.2g/L
pH 3.51

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