

Audrey Wilkinson.

SINCE 1866



Winemakers Selection Tempranillo

Vintage Conditions

The 2022 vintage began in the Hunter Valley with significant late spring rainfall which then gave way to drier but cooler than average weather through December and January.

The resulting long, cool ripening period allowed for the grapes to develop complex and intense flavours, whilst maintaining freshness and bright acidity

Winemakers Notes

This wine has been produced from our best parcel of Tempranillo grapes picked in mid February from our Audrey Wilkinson Vineyard. The grapes were crushed and cold soaked for 3 days, and then fermented in an open stainless steel fermenter for 10 days with pump overs twice a day. The wine was pressed and put to 100% French oak puncheons to undergo maturation for 8 months before being blended, filtered and bottled early to retain its bright, fruit characteristics.

Tasting Notes

Colour

Magenta in colour with vibrant purple hues.

Bouquet

Lifted aromas of black cherries, raspberries and nutmeg.

Palate

A juicy palate of mulberries, plums and cherry fruits, with hints of cinnamon spice and soft tannins that give it structure.

Vintage

2022

Region

Hunter Valley

Cellaring

Enjoy now, or over the next 5+ years.

Tech Data

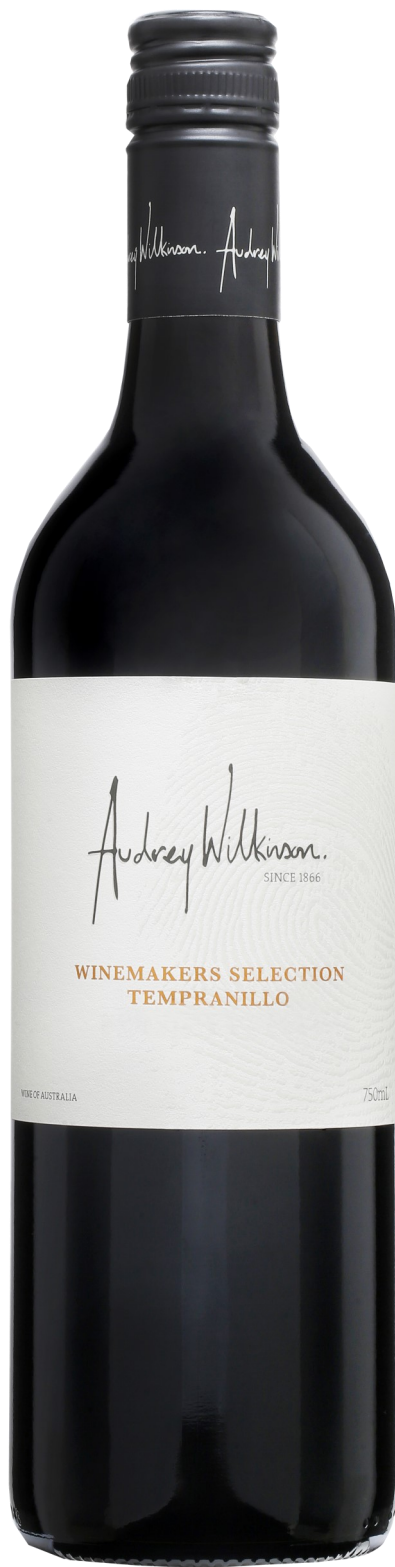
Alc. 13.5%
TA 6.7g/L
pH 3.37

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