



Audrey Wilkinson.

SINCE 1866



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 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 7 days in a stainless steel fermenter. The wine was then pressed and put to a mixture of small & large, French oak barrels where maturation took place for 8 months. The wine was then blended, sterile filtered and bottled.

Tasting Notes

Colour

Crimson red in colour with bright violet hues.

Bouquet

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

Palate

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

Vintage

2022

Region

Hunter Valley

Cellaring

Enjoy now - 5 years.

Tech Data

Alc.	13.5%
TA	6.9g/L
pH	3.43

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