



## Audrey Wilkinson

### 2023 TEMPRANILLO

#### APPEARANCE

Crimson red colour with bright violet hues.

#### AROMA

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.

#### VINIFICATION

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.

#### VINTAGE

The 2023 vintage began in the Hunter Valley cool and wet growing season with above average rainfall in Spring. These wet conditions increased disease pressure which was carefully managed with good vineyard practices. The cool conditions continued into late December and early January but the wet weather cleared to sunnier than usual days. Near perfect ripening conditions resulted in wines that have intense flavours, whilst maintaining freshness and natural acidity.

#### CELLARING

Enjoy now or cellar up to 5 years.

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