



Audrey Wilkinson

2024 TEMPRANILLO

APPEARANCE

Deep red in colour with violet hues.

AROMA

Intense aromas of red cherries and raspberries with hints of clove and savoury oak.

PALATE

The medium-bodied palate is bright and juicy with flavours of cherries, plums and nutmeg. Soft tannins from the oak add structure and complexity.

VINIFICATION

This wine has been produced from Tempranillo grapes picked in early February from our Audrey Wilkinson Vineyard. The grapes were destemmed and then cold soaked for 5 days. Primary fermentation took place for 7 days in a stainless steel fermenter with twice daily pump overs.

MATURATION

The wine was then pressed and put to French oak puncheons where maturation took place for 8 months.

TECHNICAL ANALYSIS

Alcohol 14.5%

TA 6.5g/L

pH 3.56

VINTAGE NOTES

The 2024 vintage began with an early spring that saw budburst commence ahead of schedule, with the vines then enjoying a long warm and sunny ripening period, with average rainfall. These elements, along with smaller yields combined to deliver one of the earliest vintages in living memory. Near perfect ripening conditions allowed for the development of rich flavours whilst maintaining natural acidity.

FOOD MATCHING

Tapas, chargrilled lamb or woodfired pizza.

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