NICK SPENCER WINES
2018 GUNDAGAI TEMPRANILLO



THE SILVER LABEL RANGE REPRESENTS LIMITED RELEASE, EXCEPTIONAL QUALITY WINES THAT SHOWCASE THE EMERGING WINE REGIONS OF NEW SOUTH WALES. THE RANGE EXPLORES EXCITINGNEW REGIONS, ALTERNATIVE GRAPE VARIETIES OR ALTERNATIVE STYLES OF WINE.

VINEYARD

THE TEMPRANILLO IS GROWN ON THE BOOK BOOK VINEYARD WHICH LIES ON THE SOUTHERN TIP OF GUNDAGAI CLOSE TO THE VICTORIAN BORDER.

THE BOOK BOOK VINEYARD IS LOCATED ON THE WESTERN SIDE OF THE HUME HIGHWAY JUST SOUTH OF TARCUTTA. THE VINES ARE ALMOST 20 YEARS OLD AND ARE GROWN IN TYPICALLY RED VOLCANIC SOIL HIGH IN OXIDISED IRONSTONE.

WINEMAKING

THE FRUIT WAS 100% DE-STEMMED AND FERMENTED AT RELATIVELY COOL TEMPRATURES TO CAREFULLY CONTROL THE EXTRACTION OF FINE TANNINS. POST FERMENTATION THE MUST WAS PRESSED DIRECTLY TO STAINELESS STEEL FOR 6 ONTHS AND THEN TRANSFERED TO OLD FRENCH OAK PUNCHEONS FOR ANOTHER COUPLE OF MONTHS. THE WINE WAS BOTTLED IN NOVEMBER OF 2018 WITH THE AIM OF PRODUCING A VIBRANT, JUICY STYLE OF TEMPRANILLO.

VINTAGE

2018 WAS A SUPERB VINTAGE CHARACTERISED BY HEALTHY SPRING RAINFALL AND PERFECT EVEN RIPENING CONDITIONS THROUGH TO AUTUMN.

TECHNICAL DETAILS

PH - 3.5
TA - 6.9
ALC - 13.5%
BOTTLING MONTH - NOVEMBER 2018
ADDITIONS - SMALL AMOUNT OF SO2 AT BOTTLING