

TAR & ROSES

2024 TEMPRANILLO 'JOVEN'



GRAPES

Tempranillo with 11% Graciano

GEOGRAPHICAL INDICATION

Heathcote

VINIFICATION

A combination of vineyards. Crushed and de-stemmed into static fermenters which were pumped over twice a day. During fermentation the temperature and acid levels were monitored constantly, the wine was pressed to tank using an air bag press then racked off gross lees and transferred to barrel. It was left to mature in a combination of new French and older oak. Bottled 28 April 2025.

OAK MATURATION

Approximately 7% new Hungarian oak component.

ANALYSIS

Alcohol 13.8%
pH 3.82
Acid 5.81/L
Sugar < 1gm/L

COLOUR

Bright cherry red in colour.

NOSE

A lifted nose of raspberries with some attractive jubey cherry characters complexed with some spicy savoury notes and dried fig.

PALATE

The palate is silky and smooth, light and refreshing. Minimal oak influence in this young style. Hints of soy sauce, ripe cherry and spice. Well balanced and lingering.

FOOD MATCH

Tuesday night Tacos with lashings of sour cream and guacomole.

WINEMAKERS COMENTS

2024 vintage was characterised by a wet winter that led into a mild summer with cool nights. Unusual in its lack of heat but allowed the vines to develop a good depth of flavour. This year we included the Graciano as an experiment reflective of some of the traditional blends made in Spain. The Graciano is a late ripener so logistically it was challenging however the wine on its own was delicious. Ripe red cherries good acid and spice. I imagine that in a warmer year the addition of Graciano to the Tempranillo would cut back some of the intensity of the Tempranillo giving the wine an additional layer of complexity.